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The Housewife's Companion  
1878

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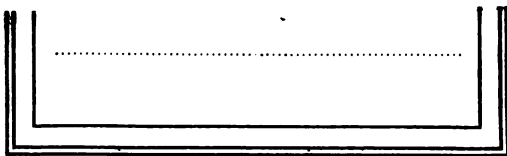
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COMPLIMENTS OF

A. SHUMAN  
& Co.



THE

WHOLESALE

Clothiers.

RETAIL DEPARTMENT,

440

WASHINGTON STREET,

(TO CORNER SUMMER STREET,)

BOSTON.

HOUSEWIFE'S COMPANION







THE

# HOUSEWIFE'S COMPANION:

Presented with the Compliments of

A. SHUMAN & CO.,

Wholesale and Retail

BOYS' CLOTHIERS,

440 Washington Street, Boston.

BOSTON:

PUBLISHED BY LOCKWOOD, BROOKS & CO.

FOR THE COMPILERS.

1878.



~~Tee 7488.78.21~~

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A. SHUMAN & Co.

Compiled and Arranged by  
HENRY M. MATHEWS.

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## PREFACE.

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THE aim of this little book is to indicate how to serve dishes, as well as to give cooking receipts, coupled with some very valuable information as to affairs generally. Too many receipts are avoided, although quite enough are furnished for any practical cook-book. There are generally only two or three really good modes of cooking a material, and one becomes bewildered and discouraged in trying to select and practise from books which contain often from a thousand to three thousand receipts.

*No claim is laid to originality.* "Receipts which have not stood the test of time and experience are of but little worth." The authors have willingly availed themselves of the labors of others, and, having carefully compared existing works, — adding here and subtracting there, — and having also experience in America and Europe, hope that they have produced a simple and practical book, which will enable a family to live well and in good style, and, at the same time, with reasonable economy.

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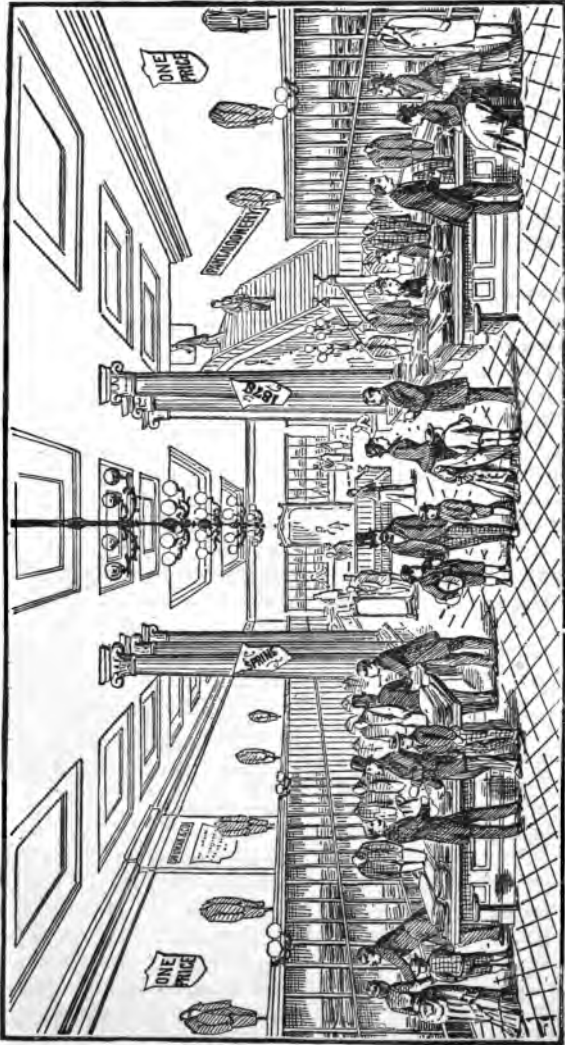
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# A. SHUMAN & CO.



## BOYS' AND CHILDREN'S RETAIL DEPARTMENT.

FIRST FLOOR.

440 Washington Street, . . . Boston.

THE  
START, RISE, AND PROGRESS  
OF  
A. SHUMAN & CO.,  
WHOLESALE CLOTHIERS,  
No. 9 Summer, to corner of Washington Street.  
RETAIL DEPARTMENT,  
440 Washington Street, Boston.

---

In 1864, *Philipps, Shuman & Co.* commenced business in Boston, being at that time the pioneers of the speciality of *Boys' Clothing at Wholesale* in this section of the country.

The great fire of Nov. 9, 1872, swept away their entire establishment, and destroyed their whole stock; but the indomitable perseverance and energy of this enterprising house came to the front, and but a few months later they had manufactured a new stock, and had leased the premises then 234 Washington Street, and just vacated by Kempton, Stevenson & Co., and on the morning of the 3d of February, 1873, opened their *Retail Establishment* in connection with their Wholesale, since which time, having paid strict attention to the requirements of the public, their vast experience as manufacturers of *Boys' Clothing*, making and retailing only such goods as they felt confident would prove of value to the purchaser, has earned for them the high reputation they now hold as merchants and manufacturers.

On the morning of May 7, 1876, the fiery fiend once more laid his hand on their property, and caused them a serious loss, not only to stock, but the still greater damage to their Spring and Summer trade, just then opening.

Again, with the perseverance which has always characterized this firm, they went to work, and after refitting and redecorating their elegant premises, they reopened on Aug. 30, 1876, during which time, we might add, they held one of, if not *the* most successful *Fire Sales* ever held in this country. Their business has extended now, till they felt compelled to embrace Youths' and Gentlemen's Clothing, and for this purpose used the second floor of their building, now numbered 440 Washington Street.

On March 1, 1877, a still further change took place, Mr. Philipps

retiring from the firm in consequence of ill-health, and the new firm and style being *A. Shuman & Co.*, as it remains at present.

The immense influx of trade in every department, both Wholesale and Retail, now demanded more room, and in August, 1877, the present firm leased the property corner Summer and Washington Streets, directly over Shreve, Crump & Low, and adjoining their retail department, where they carry on their extensive wholesale trade, cutting, and work-rooms. Every floor in this building communicates with their retail house by iron-cased doors, and the two buildings are fitted up with speaking-tubes and electric bells, so that instant communication can be had with any part of the two buildings.

The ground floor in their Retail Department, No. 440 Washington Street, is used exclusively for Children's and Boys' Clothing; is handsomely lighted, and every comfort necessary for their patrons. Dressing and retiring rooms, and their Centennial show-case, the handsomest in the country, calling forth the plaudits of every visitor to this department.

The *second* floor, recently extended to the same length as the first, contains their Young Men's and Gentlemen's ready-made and *custom* departments, and here may be found every conceivable shade and quality of fabrics, domestic and foreign, that one can call by name.

Passing up to the third story, we find duplicate stock-rooms and custom work-rooms, — everywhere one cannot fail to notice the system and regularity that pervades each department in this well-organized concern.

They now do a flourishing business both as retail, wholesale, and custom clothiers, and their work is only of the *first-class order*. Goods are never placed on their retail counters till they have had the strictest and most searching examination as to the sewing and make, and no garment is received into stock that will not "pass muster." Their patrons are particularly requested to report any inattention on the part of employés, or any garment that may not prove satisfactory in wear. Honesty of purpose and high-minded dealing is always appreciated by our critical community.

This is the cause of their constantly growing trade during the hardest of times, and this the Emporium where parents go with their boys with perfect confidence when in want of good and substantial goods; and even gentlemen of late consider it their rendezvous for fashionable and well-made cut and trimmed garments at the popular house of *A. Shuman & Co.*

## COOKING AS AN ACCOMPLISHMENT.

---

The reason why cooking in America is, as a rule, so inferior, is not because American women are less able and apt than the women of France or England, and not because the American men do not discuss and appreciate the merits of good cooking and the pleasure of entertaining friends at their own table; it is merely because American women seem possessed with the idea that it is not the fashion to know how to cook; that, as an accomplishment, the art of cooking is not as ornamental as that of needle-work or piano-playing. We do not undervalue these last accomplishments. A young lady of *esprit* should understand them; but she should understand, also, the accomplishment of cooking. A young lady can scarcely have too many accomplishments, for they serve to adorn her home, and are attractive and charming, generally. But of them all,—painting, music, fancy work, or foreign language,—is there one more fascinating and useful, or one which argues more intelligence in its acquisition, than the accomplishment of cooking?

From innate coquetry alone, the French women appreciate the powers of their dainty table. Cooking is an art they cultivate. Any of the *haut monde* are proud to originate a new dish, many famous ones doing them credit in bearing their names.

### MORAL.

Apply yourself to the practical remedy of your wrongs; proceed to the reform of your domestic government, and turn your thoughts to that art which, coming into action every day in the year during the longest life, includes within its circles the whole philosophy of economy and order, the preservation of good health, and the tone of good society—and all peculiarly within *your* province.



## LESSONS ON THE ART OF CARVING.

---

Do not reproach us for not having said a word about carving; we have not done so, as we think it not only an accomplishment, but, at the same time, something it is well to know a little about. It is rather difficult to give you a correct description without drawings, but a few general remarks may be useful.

Cut Beef, Veal, Ham, Tongue, and Breasts of Poultry with a sharp knife, very thin; Mutton, Lamb, and Pork rather thicker.

Never rise from your seat to carve; never cut across the grain of the meat, that is, not across the ribs of beef, as we have seen some persons do; but only those do so who do not know how to carve or appreciate the true flavor of the meat.

Never place a fork through the back of a fowl, in order to carve the leg and wings, but run the knife gently down each side the breast, detaching the leg and wing at the same time.

Never cut up the body of poultry at table, that should always be left; but game should be cut up, as many epicures prefer the backbone. For a sirloin of beef, the under part of the loin should always be cut when hot, and the upper part cut straight from the backbone towards the outside of the ribs; by this plan you will not spoil the appearance of the joint.

Ribs of Beef should be carved in the same way, cutting thin and slanting.

Round of Beef: cut a slice half an inch thick from the outside, and then carve thin slices, with a little fat.

Aitch-bone, the same.

Fillet of Veal, the same.

Loin of Veal, carve as the Sirloin of Beef, serving some of the kidney and fat to each person.

Shoulder of Veal, begin from the knuckle, cut thin and slanting.

Saddle of Mutton will, if properly carved, serve a great many persons; instead of cutting a long slice the whole length, put your knife under the meat and cut it away from the bone, then cut it like thin

chops, serving lean and fat together; according to the usual plan, a saddle of mutton will serve but few people, and the flavor of the meat is not so good as when served this way.

Necks and Loins: the bones should be severed by a small meat-saw, and not a chopper, and the bone cut through when serving, and carve slanting.

Haunches are usually carved by making a cut near the knuckle and cutting a slice from that through the loin; but by a plan I have adopted, I find that the meat eats better, and the joint goes farther. I carve it like the leg and saddle; that is, I cut a slice out of the leg part and a slice from the loin, and serve together. This is more economical, but would not do for venison.

Lamb.—For Leg and Shoulders, proceed as for Mutton. The Ribs, when well prepared and the bones properly separated, carve into cutlets, and serve with a piece of the brisket.

Quarter of Lamb: the ribs should be sawed through, and the bones disjointed previous to cooking. The shoulder should be then nicely removed, and divide the ribs and serve one to each person.

**DON'T LIKE SHORT PANTS,**

*So his sister assists him to wear them out on the grindstone.*

## SOUPS.


### STOCK FOR ALL KINDS OF SOUP.

Procure a knuckle of veal about six pounds in weight, which cut into pieces about the size of an egg, as also half a pound of lean ham or bacon; then rub a quarter of a pound of butter upon the bottom of the stewpan (capable of holding about two gallons), into which put the meat and bacon, with half a pint of water, two ounces of salt, three middle-sized onions, with two cloves in each, one turnip, a carrot, half a leek, and half a head of celery; put the cover upon the stewpan, which place over a sharp fire, occasionally stirring round its contents with a wooden spoon, until the bottom of the stewpan is covered with a white thickish glaze, which will lightly adhere to the spoon; fill up the stewpan with

#### THE COOK'S

##### Table of Weights and Measures.

1 quart of sifted flour = 1 pound.  
 1 quart of powdered sugar = 1 pound and 7 ounces.  
 1 quart of granulated sugar = 1 pound and 9 ounces.  
 1 pint of closely packed butter = 1 pound.  
 Butter, size of an egg = about 2 ounces.  
 10 eggs = 1 pound.  
 3 cupfuls of sugar = 1 pound.  
 5 cupfuls of sifted flour = 1 pound.  
 1 heaping table-spoonful = one-sixth of a gill.  
 4 gills = 1 pint; 2 pints = 1 quart; 4 quarts = 1 gallon.

 In my receipts, I prefer, generally, the use of terms of measure to those of weight, because the former are more convenient for the majority of house-keepers.

cold water, and when upon the point of boiling, draw it to the corner of the fire, where it must gently simmer for three hours, carefully skimming off every particle of grease and scum; pass your stock through a fine hair sieve, and it is ready for use when required.

#### JULIENNE SOUP.

This soup is entirely the hereditary property of

France, and is supposed to be so called from the months of June and July, when all vegetables are in full season; and to make it in reality as originally made, a small quantity of every description of vegetables should be used, including lettuce and sorrel; however, some few sorts of vegetables mixed together make a most estimable soup. Weigh half a pound of the vegetables in fair proportions to each other; that is, carrots, turnips, onions, celery, and leeks, which cut into small fillets an inch in length, and of the thickness of a trussing-needle; when done, wash dry, and pass them in butter and sugar as before; proceeding the same with the soup, adding just before it is done a little sorrel, cabbage-lettuce, or peas, if handy, but it would be excellent without either.

## PRINTANIERE SOUP.

Cut a small quantity of vegetables, but rather less carrot and turnip, introducing a little celery, leek, and young spring onions, add sufficient stock, and cook till vegetables are done; but ten minutes before taking it from the fire, wash a few leaves of sorrel, which cut small and put into the soup; in summer, a few fresh-boiled peas or French beans served in it is an improvement.

In whatever shape you may cut the vegetables for soup, always be cautious not to cut some pieces larger than others, and the whole of them rather small than large; for if some pieces should be small and others large, the smaller pieces would be quite in purée, whilst the larger ones would still be quite hard, which would cause your soup not only to eat badly, but give it an unsightly appearance, for the vegetable boiled to a purée would

ALMANAC FOR 1878.											
JUNE	MAY	APRIL	MAR.	FEB.	JAN.	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.
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27	26	25	24	23	22	21	20	19	18	17	16
26	25	24	23	22	21	20	19	18	17	16	15
25	24	23	22	21	20	19	18	17	16	15	14
24	23	22	21	20	19	18	17	16	15	14	13
23	22	21	20	19	18	17	16	15	14	13	12
22	21	20	19	18	17	16	15	14	13	12	11
21	20	19	18	17	16	15	14	13	12	11	10
20	19	18	17	16	15	14	13	12	11	10	9
19	18	17	16	15	14	13	12	11	10	9	8
18	17	16	15	14	13	12	11	10	9	8	7
17	16	15	14	13	12	11	10	9	8	7	6
16	15	14	13	12	11	10	9	8	7	6	5
15	14	13	12	11	10	9	8	7	6	5	4
14	13	12	11	10	9	8	7	6	5	4	3
13	12	11	10	9	8	7	6	5	4	3	2
12	11	10	9	8	7	6	5	4	3	2	1
11	10	9	8	7	6	5	4	3	2	1	
10	9	8	7	6	5	4	3	2	1		
9	8	7	6	5	4	3	2	1			
8	7	6	5	4	3	2	1				
7	6	5	4	3	2	1					
6	5	4	3	2	1						
5	4	3	2	1							
4	3	2	1								
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1											

make the soup thick. The above remark, although simple, is still very important.

## A SIMPLE MOCK-TURTLE SOUP.

Put four pig's feet, or calf's feet, and one pound of veal into four quarts of cold water, and let it simmer for five hours, reducing it to two quarts. Strain it, and let it remain overnight. The next day skim off the fat from the top,

and remove the settleings from the bottom. About half an hour before dinner put the soup on the fire, and season it with half a tea-spoonful of powdered thyme, a salt-spoonful of mace, a salt-spoonful of ground cloves. Simmer it for ten minutes. Now make a *roux* in a saucepan, viz., put in one ounce of butter (size of a walnut), and, when it bubbles, sprinkle in one and a half ounces of flour (one table-spoonful). Stir it until the flour assumes a light-brown color; add the soup, and stir all together with the egg-whisk.

CHICKEN SOUP (*Potage à la Reine*).—*Francaletti*.

Roast a large chicken. Clear all the meat from the bones, chop, and pound it thoroughly with a quarter of a pound of boiled rice. Put the bones (broken) and the skin into two quarts of cold water. Let it simmer for some time, when it will make a weak broth. Strain it, and add it to the chicken and rice. Now press this all through a sieve, and put it away until dinner-time. Take off the

grease on top; heat it without boiling, and, just before sending to table, mix into it a gill of boiling cream. Season carefully with pepper and salt.

#### BOUILLON SERVED AT LUNCHEONS, GERMANS, ETC.

Purchase about six pounds of beef and bone (soup bones) for ten persons. Cut up the meat and break the bones; add two quarts of cold water, and simmer slowly until all the strength is extracted from the meat. It will take about five hours. Strain it through a fine sieve, removing every particle of fat; and if there is more than ten cupfuls, reduce it by boiling to that quantity. Season only with pepper and salt. It is served in bouillon cups at luncheons, at evening companies, Germans, etc.

#### A NEW FEATURE.



WE call attention to our new system of sewing all our Garments with **DOUBLE THREAD**;—a process which will be readily understood to materially strengthen the durability of Boys' Clothing;—and that, most important of all, **SEAMS** warranted not to rip. The process is explained in above woodcut.

cut as many round scoops as possible. Put in stew-pan with butter and sugar. Fry of light-brownish color, add clear stock and finish soup as in other receipts. The remainder of either turnips, artichokes, or

#### CLEAR ARTICHOKE SOUP.

Peel twelve Jerusalem artichokes, which well wash, then

carrots may be boiled, and mashed with a little butter, pepper, and salt, and served as a vegetable, or reserved to make a soup purée; the remains of other vegetables from the previous soups should also be reserved for flavoring of stock, instead of using the fresh vegetables.

#### MACARONI SOUP

Is only an addition of macaroni to the stock-jelly. However, boil the macaroni first in salted water. When done, drain it, and cut it into about two or three inch lengths. Put these pieces into the soup when it is simmering on the fire, then serve it a few minutes after. Many send, at the same time, a plate of grated cheese. This is passed, a spoon with it, after the plates of soup are served, each person adding a spoonful of it to their soup, if they choose. They probably will not choose it a second time.

#### VEGETABLE SOUP WITHOUT MEAT (*Purée aux Legumes*).

Cut up a large plateful of any and all kinds of vegetables one happens to have; for example, onions, carrots, potatoes (boiled in other water); beans (of any kind), parsnips, celery, peas, parsley,

leeks, turnips, cauliflower, spinach, cabbage, etc., always having either potatoes or beans for a thickening. First put into a saucepan half a tea-cupful of butter (clarified suet or stock-pot fat is just as good). When it is very hot, put in first the cut-up onions. Stir them well, to prevent from burning. When they assume a fine red color, stir in a large table-spoonful of flour until it has the same color. Now stir in a pint of hot water, and some pepper and salt. Mind not to add pepper and salt at first, as the onions and flour would then more readily burn. Add also all the other vegetables. Let them simmer (adding more hot water when necessary) for two hours; then press them through a collendar. Return them to the range in a soup-kettle, and let them simmer until the moment of serving.

### SPRING SOUP.

A stock with any spring vegetables added which have first been parboiled in other water. Those generally used are peas, asparagus-tops, or a few young onions. This soup is often colored with caramel. Or,

Here is Francatelli's receipt for spring soup, a little simplifi-

### MAXIMS.

KEEP good company or none. Never be idle; if your hands cannot be usefully employed, attend to the cultivation of your mind. Always speak the truth. Make few promises. Live up to your engagements. Good company and good conversation are the very sinews of virtue. Good character is above all things else. Your character cannot be essentially injured except by your own acts. If any one speaks ill of you, let your life be so that none will believe him. Drink no intoxicating liquors. Ever live (misfortunes excepted) within your income. When you retire to bed, think over what you have been doing during the day. Make no haste to be rich, if you would prosper. Never play at any game of chance. Avoid temptation, through fear you may not withstand it. Earn money before you spend it. Never run into debt unless you see a way to get out again. Never borrow if you can possibly avoid it. Do not marry until you are able to support a wife. Never speak evil of anyone. Be just before you are generous. Keep yourself innocent if you would be happy. Save when you are young to spend when you are old. Read over the above maxims at least once a week.

ed: Cut with a vegetable-cutter two carrots and two turnips into little round shapes; add white part of a head of celery; twelve small young onions, sliced, without the green stalks; and one head of cauliflower, cut into flowerets. Parboil these vegetables for three minutes in boiling water. Drain, and add them to two quarts of stock made of chick-

en or beef (chicken is better). Let the whole simmer gently for half an hour, then add the white leaves of a head-lettuce (cut the size of a half-dollar, with a cutter). As soon as tender, and when about to send the soup to the table, add half a gill of small green peas, and an equal quantity of asparagus-heads, which have been previously boiled in other water.

### FRENCH POT-AU-FEU.

Out of this earthen pot comes the favorite soup and bouilli, which has been everlastingly famed as having been the support of many generations of all classes of society in France,—from the opulent to the poorest individual,—all pay tribute to its excellence and worth.

In fact this soup and bouilli is to the French what the roast beef and plum-pudding is on a Sunday to the English. No dinner in France is served without soup, and no good soup is supposed to be made without the pot-au-feu.

The following is the receipt: Put in the pot-au-feu six pounds of beef, four quarts of water, set near the fire, skim; when nearly boiling add a spoonful and a half of salt, half a pound of liver, two carrots, four turnips, eight young or two old leeks, one head of celery, two onions and one burnt, with a clove in each, and a piece of parsnip, skim again, and let simmer four or five hours, adding a little cold water

now and then; take off part of the fat, put slices of bread into the tureen, lay half the vegetables over, and half the broth, and serve the meat separate with the vegetables around.

### INTEREST TABLE.

SEVEN PER CENT.

TIME.	\$1	\$2	\$3	\$4	\$5	\$6	\$7	\$8	\$9	\$10	\$100	\$1000
1 day,	0	0	0	0	0	0	0	0	0	0	2	19
2 "	0	0	0	0	0	0	0	0	0	0	4	39
3 "	0	0	0	0	0	0	0	0	0	1	6	58
4 "	0	0	0	0	0	0	1	1	1	1	8	78
5 "	0	0	0	0	0	0	1	1	1	1	10	97
6 "	0	0	0	0	0	1	1	1	1	1	12	1.17
7 "	0	0	0	1	1	1	1	1	1	1	14	1.36
8 "	0	0	0	1	1	1	1	1	1	2	16	1.56
9 "	0	0	1	1	1	1	1	1	2	2	18	1.75
10 "	0	0	1	1	1	1	1	2	2	2	19	1.94
11 "	0	0	1	1	1	1	1	2	2	2	21	2.14
12 "	0	0	1	1	1	1	2	2	2	2	23	2.33
13 "	0	1	1	1	1	2	2	2	2	3	25	2.53
14 "	0	1	1	1	1	2	2	2	2	3	27	2.72
15 "	0	1	1	1	1	2	2	2	3	3	29	2.92
1 mo.,	1	1	2	2	3	4	4	5	5	6	58	5.83
2 "	1	2	4	5	6	7	8	9	11	12	1.17	11.67
3 "	2	4	5	7	9	11	12	14	16	18	1.75	17.50
4 "	2	5	7	9	12	14	16	19	21	23	2.33	23.33
5 "	3	6	9	12	15	18	20	23	26	29	2.92	29.17
6 "	4	7	11	14	18	21	25	28	32	35	3.50	35.00
7 "	4	8	12	16	20	25	29	33	37	41	4.08	40.83
8 "	5	9	14	19	23	28	33	37	42	47	4.67	46.67
9 "	5	11	16	21	26	32	37	42	47	53	5.25	52.50
10 "	6	12	18	23	29	35	41	47	53	58	5.83	58.33
11 "	6	13	19	26	32	39	45	51	58	64	6.42	64.17
1 yr.,	7	14	21	28	35	42	49	56	63	70	7.00	70.00

#### SORREL SOUP (*Soup a la Bonne Femme*).

This is a most wholesome soup, which would be popular in America if it were better

known. Sorrel can be obtained, in season, at all the French markets in America.

For four quarts of soup, put into a saucepan a piece of butter the size of an egg, two or three sprigs of parsley, two or three leaves of lettuce, one onion, and a pint of sorrel (all finely chopped), a little nutmeg, pepper, and salt. Cover, and let them cook or sweat ten minutes;

then add about two table-spoonfuls of flour. Mix well, and gradually add three quarts of boiling water (stock would be better). Make a *liaison*, i.e., beat the yolks of four eggs (one egg to a quart of soup), and mix with them a cupful of cream or rich milk.

Add a little chevril (if you have it) to the soup; let it boil ten minutes; then stir in the eggs, or *liaison*, when the soup is quite ready.

#### WINTER PEA SOUP.

Wash a quart of split peas, which put into a stewpan, with half a pound of streaky bacon, two onions in slices, two pounds of veal or



beef, cut into small pieces, and a little parsley, thyme, and bay-leaf, add a gallon of water, with a little salt and sugar, place it upon the fire, and when boiling, stand it at the side until the peas are boiled to a purée, and the water has reduced to half; then take out the meat, which put upon a dish, to be eaten with the bacon, keeping it hot, rub the soup through a hair sieve or tammy, put it into another stewpan, and when boiling, serve. The meat may also be served in the tureen if approved of. Maigre pea soup may also be made by omitting the meat, adding half a pound of butter, one quart of milk, and omitting a quart of water.

### HODGE- PODGE.

Cut two pounds of fresh scrag of mutton into small pieces, which put into a stewpan, with three quarts of cold water and a table-spoonful of salt, set it upon the fire, and when boiling place it at the corner to simmer, keeping it well skimmed; let it simmer an hour, then add a good-sized carrot,

### INTEREST TABLE.

#### SIX PER CENT.

TIME.	\$1	\$2	\$3	\$4	\$5	\$6	\$7	\$8	\$9	\$10	\$100	\$1000
1 day,	0	0	0	0	0	0	0	0	0	0	2	17
2 "	0	0	0	0	0	0	0	0	0	0	3	33
3 "	0	0	0	0	0	0	0	0	0	1	5	50
4 "	0	0	0	0	0	0	0	1	1	1	7	67
5 "	0	0	0	0	0	1	1	1	1	1	8	83
6 "	0	0	0	0	1	1	1	1	1	1	10	1.00
7 "	0	0	0	0	1	1	1	1	1	1	12	1.17
8 "	0	0	0	1	1	1	1	1	1	1	13	1.33
9 "	0	0	0	1	1	1	1	1	1	2	15	1.50
10 "	0	0	1	1	1	1	1	1	2	2	17	1.67
11 "	0	0	1	1	1	1	1	1	2	2	18	1.83
12 "	0	0	1	1	1	1	1	2	2	2	20	2.00
13 "	0	0	1	1	1	1	2	2	2	2	22	2.17
14 "	0	0	1	1	1	1	2	2	2	2	23	2.33
15 "	0	1	1	1	1	2	2	2	3	3	25	2.50
1 mo.,	1	2	2	3	3	4	4	5	5	5	50	5.00
2 "	1	2	3	4	5	6	7	8	9	10	1.00	10.00
3 "	2	3	5	6	8	9	11	12	14	15	1.50	15.00
4 "	2	4	6	8	10	12	14	16	18	20	2.00	20.00
5 "	3	5	8	10	13	15	18	20	23	25	2.50	25.00
6 "	3	6	9	12	15	18	21	24	27	30	3.00	30.00
7 "	4	7	11	14	18	21	25	28	32	35	3.50	35.00
8 "	4	8	12	16	20	24	28	32	36	40	4.00	40.00
9 "	5	9	14	18	23	27	32	36	41	45	4.50	45.00
10 "	5	10	15	20	25	30	35	40	45	50	5.00	50.00
11 "	6	11	17	22	28	33	39	44	50	55	5.50	55.00
1 yr.,	6	12	18	24	30	36	42	48	54	60	6.00	60.00

two turnips, two large onions cut into small dice, and six cabbage-lettuces if in season (the whole well washed) and let simmer until quite tender; skim off all the fat, and serve either with the meat in the soup or separately. If in season, a pint of green peas boiled in the soup is a great improvement.

### OYSTER SOUP.

To one quart, or twenty-five oysters, add a half pint of water. Put the oysters on the fire in the liquor. The moment it begins to simmer (not *boil*, for that would shrivel the oysters), pour it through a colander into a hot dish, leaving the oysters in the colander. Now put into the saucepan two ounces of butter (size of an egg); when it bubbles, sprinkle in a table-spoonful (one ounce) of sifted flour; let the *roux* cook a few moments, stirring it well with the egg-whisk; then add to it gradually the oyster-juice, and a half pint of good cream (which has been brought to a boil in another vessel); season carefully with cayenne pepper and salt; skim well, and then add the oysters. Do

not let it boil, but serve immediately. An oyster soup is made with thickening; an oyster stew is made without.

### AUTUMN SOUP.

Cut up four cabbage-lettuces, one cos ditto, a handful of sorrel, and a little tarragon and chervil; when well washed and drained, put them into a stewpan, with two cucumbers finely sliced, and two ounces of butter, place them over a brisk fire, stirring occasionally, until very little liquid remains, then add two table-spoonfuls of flour, stirring it well in, then pour over three quarts of stock, made as directed, adding a quart of young and fresh green peas. Half an hour's boiling will suffice for this delicious soup, and the flavor of the vegetables will be fully preserved; season with a tea-spoonful of salt and two of sugar.

### MULLING-A-TAWNY SOUP.

Cut up a knuckle of veal which put into a stewpan, with a piece of butter, half a pound of lean ham, a carrot, a turnip, three onions, and six apples, add half a pint of water;

### CARD ETIQUETTE.

The significations of corners turned on visiting cards:—

Upper right corner — Visit.

Upper left corner — Congratulations.

Lower right corner — Adieu.

Lower left corner — Condolence.

Turning the entire left end — A call on the family.

R. S. V. P. — Please answer.

P. P. C. — To take leave.

To send a card without calling, signifies inability to call in person.

"Party calls" should be made within one week after date of the party.

Invitations in your own city should be sent by messenger, not by mail.

It is the custom for a lady about to be married to enclose her card in an unsealed envelope, which the servant should deliver, the lady not leaving the carriage.

set the stewpan over a sharp fire, moving the meat round occasionally, let remain until the bottom of the stewpan is covered with a brownish glaze, then add three table-spoonfuls of curry powder, one of curry paste, and half a pound of flour, stir well in, and fill the stewpan with a gallon of water, add a spoonful

of salt, the half of one of sugar, when boiling, place it at the corner of the fire, and let it simmer two hours and a half, skimming off all the fat as it rises, then pass it through a tammy into a tureen; trim some of the pieces of veal, and put it back into the stewpan to boil, and serve with plain boiled rice separate. Ox tails or pieces of rabbits, chickens, &c., left from a previous dinner, may be served in it instead of the veal. The veal is exceedingly good to eat.

### PURÉE OF CHICKEN.

Ingredients: One and a half pounds of chicken, one and a half quarts of white stock (made with veal), half a sprig of thyme, two sprigs of parsley, half a blade of mace, one shallot, a quarter of a pound of rice, and half a pint of cream.

Roast the chicken, and when cold cut off all the flesh; put the bones

into the white stock, together with the thyme, mace, parsley, shallot, and washed rice; boil it until the rice is very thoroughly cooked. In the mean time, chop the chicken; pound it in a mortar; then pass it through a sieve or colander, helping the operation by moistening it with a little of the stock. Strain the balance of the stock, allowing the rice to pass through the sieve.

Half an hour before dinner, add the chicken to the stock and heat it *without boiling*. Just before serving, add to it half a pint of boiling cream. Season with pepper and salt.

### CRAB SOUP.

Open and cleanse twelve young fat crabs (raw), and cut them into two parts;

parboil, and extract the meat from the claws, and the fat from the top shell. Scald eighteen ripe tomatoes; skin them and squeeze the pulp from the seed, and chop it fine; pour boiling water over the seed and juice, and having strained it from the seed, use it to make the

**TABLE OF WAGES BY THE WEEK.**

This table is based upon the usual calculation of ten hours per day.

Wages.	One hour	One day	Two days	Three days	Four days	Five days	Six days
\$3 05	.50	1.00	1.50	2.00	2.50	3.00	3.50
4 06½	.66½	1.33½	2.00	2.66½	3.33½	4.00	4.66½
5 08½	.83½	1.66½	2.50	3.33½	4.16½	5.00	5.83½
6 10	1.00	2.00	3.00	4.00	5.00	6.00	7.00
7 11½	1.16½	2.33½	3.50	4.66½	5.83½	7.00	8.16½
8 13½	1.33½	2.66½	4.00	5.33½	6.66½	8.00	9.33½
9 15	1.50	3.00	4.50	6.00	7.50	9.00	10.50
10 16½	1.66½	3.33½	5.00	6.66½	8.33½	10.00	11.66½
11 18½	1.83½	3.66½	5.50	7.33½	9.16½	11.00	12.83½
12 20	2.00	4.00	6.00	8.00	10.00	12.00	14.00
14 23½	2.33½	4.66½	7.00	9.33½	11.66½	14.00	16.33½
15 25	2.50	5.00	7.50	10.00	12.50	15.00	17.50
16 26½	2.66½	5.33½	8.00	10.66½	13.33½	16.00	18.66½
18 30	3.00	6.00	9.00	12.00	15.00	18.00	21.00
20 33½	3.33½	6.66½	10.00	13.33½	16.66½	20.00	23.33½
24 40	4.00	8.00	12.00	16.00	20.00	24.00	

soup. Stew a short time in the soup - pot three large onions, one clove of garlic, in one spoonful of butter, two spoonfuls of lard, and then put in the tomatoes, and, after stewing a few minutes, add the meat from the crab claws, then the crabs, and last the fat from the back shell of the

crab; sift over it grated bread crumbs or crackers. Season with salt and cayenne and black pepper, parsley, sweet marjoram, thyme, half tea-spoonful of lemon juice, and the peel of a lemon; pour in the water with which the seed were scalded, and boil it moderately one hour. Any firm fish may be substituted for the crab.

### CORN SOUP.

This is a very good soup, made with either fresh or canned corn. When it is fresh, cut the corn from the cob, and scrape off well all that sweetest part of the corn which remains on the cob. To a pint of corn add a quart of hot water. Boil it for an hour or longer; then press it through the colander. Put into the saucepan butter the size

of a small egg, and when it bubbles sprinkle in a heaping table-spoonful of sifted flour, which cook a minute, stirring it well. Now add half of the corn pulp, and, when smoothly mixed, stir in the remainder of the corn; add cayenne pepper, salt, a scant pint of boiling milk, and a cupful of cream.

This soup is very nice with no more addition, as it will have the pure taste of

the corn; yet many add the yolks of two eggs just before serving, mixed with a little milk or cream, and not allowed to boil. Others add a table-spoonful of tomato catsup.

#### AMBER SOUP OR CLEAR BROTH.

This soup is served at almost all company dinners. There can be no better choice, as a heavy soup is not then desirable. Ingredients: A large soup bone (say

### PRINCIPAL CITIES.

Their distance from New York, with the difference in time.

CITIES.	MILES.	HOURS.	TIME WHEN 12 O'CLOCK AT NEW YORK.		
			H.	M.	S.
Albany, N. Y. . . . .	144	5	12	1	6 P.M.
Baltimore, Md. . . . .	186	8	11	49	38 A.M.
Boston, Mass. . . . .	231	10	11	50	0 "
Buffalo, N. Y. . . . .	423	18	11	40	24 "
Burlington, Iowa . . . .	1118	50	10	51	0 "
Charleston, S. C. . . . .	815	47	11	36	22 "
Chicago, Ill. . . . .	898	36	11	6	2 "
Cincinnati, Ohio . . . .	744	31	11	18	16 "
Cleveland, Ohio . . . .	581	23	11	30	0 "
Detroit, Mich. . . . .	664	27	11	23	14 "
Galveston, Texas . . . .	1822	120	10	36	58 "
Indianapolis, Ind. . . .	812	34	11	11	54 "
Louisville, Ky. . . . .	852	41	11	14	4 "
La Crosse, Wis. . . . .	1214	50	10	50	0 "
Memphis, Tenn. . . . .	1229	65	10	56	0 "
Milwaukee, Wis. . . . .	998	40	11	4	16 "
Mobile, Ala. . . . .	1628	80	11	0	2 "
Montreal, Can. . . . .	396	19	12	1	44 P.M.
New Orleans, La. . . . .	1483	82	10	56	4 A.M.
Omaha, Neb. . . . .	1420	56	10	32	0 "
Philadelphia, Pa. . . . .	88	4½	11	55	25 "
Pittsburgh, Pa. . . . .	431	17	11	36	0 "
Portland, Me. . . . .	349	15	12	15	0 P.M.
Quincy, Ill. . . . .	1169	50	10	49	0 A.M.
Richmond, Va. . . . .	356	20	11	46	15 "
Salt Lake City, U. T. . .	2164	180	9	28	0 "
San Francisco, Cal. . . .	3302	192	8	46	19 "
St. Joseph, Mo. . . . .	1391	61	10	37	0 "
St. Louis, Mo. . . . .	1089	45	10	55	4 "
St. Paul, Minn. . . . .	1347	64	10	43	45 "
Saratoga Springs, N. Y.,	183	8	12	0	1 P.M.
Washington, D. C. . . .	226	10	11	47	53 A.M.
White Mountains, N. H.,	323	13½	12	10	30 P.M.

two pounds), a chicken, a small slice of ham, a soup bunch (or an onion, two sprigs of parsley, half a small carrot, half a small parsnip, half a stick of celery), three cloves, pepper, salt, a gallon of cold water, whites and shells of two eggs, and caramel for coloring.

Let the beef, chicken, and ham boil slowly for five hours; add the vegetables and cloves, to cook the last hour, having first fried the

onion in a little hot fat, and then in it stuck the cloves. Strain the soup into an earthen bowl, and let it remain overnight. Next day remove the cake of fat from the top; take out the jelly, avoiding the settlings, and mix into it the beaten whites of the eggs with the shells. Boll quickly for half a minute; then, placing the kettle on the hearth, skim off carefully all the scum and whites of the eggs from the top, not stirring the soup itself. Pass this through the jelly bag, when it should be quite clear. The soup may then be put

aside, and reheated just before serving. Add then a large table-spoonful of caramel, as it gives it a richer color, and also a slight flavor.

### MULLAGATAWNY SOUP (*an Indian soup*).

Cut up a chicken; put it into a soup-kettle, with a little sliced onion, carrot, celery, parsley, and three or four cloves. Cover it with four quarts of water. Add any pieces of veal, with the bones, you may have; of course, a knuckle of veal would be the proper thing. When the

pieces of chicken are nearly done, take them out, and trim them neatly, to serve with the soup. Let the veal continue to simmer for three hours. Now fry an onion, a small carrot, and a stick of celery sliced, in a little butter. When they are a light brown, throw in a table-spoonful of flour;

stir it on the fire one or two minutes; then add a good tea-spoonful of curry powder.

### SCOTCH COCK-A- LEEKIE.

Trim two or three bunches of fine winter leeks, cutting off the roots and part of the heads, then split each in halves lengthwise, and each half into three, which

wash well in two or three waters, then put them into a stewpan, with a stock previously made as directed, and a fowl trussed as for boiling; let the whole simmer very gently at the corner of the fire for three hours, keeping it well skimmed, seasoning a little if required; half an hour before serving add two dozen French plums, without breaking them; when ready to serve, take out the fowl, which cut into neat pieces, place them in a tureen, and pour the leeks and broth over, the leeks being then partly in purée; if too thick, however, add a drop more broth or water. Should the leeks happen to be old and strong, it would be better to blanch them five minutes in a gallon of boiling water previous to putting them in the stock.

#### The Metric System of Weights and Measures.

*Legalised by Act of the Massachusetts  
Legislature, March 10, 1877.*

##### MEASURES OF LENGTH.

Metric denominations and values.	Equivalents in denominations in use.
<b>Metres.</b>	
Myriameter, 10,000	6.2137 miles.
Kilometer, 1,000	0.62137 mile, or 3,280 ft. 10 in.
Hectometer, 100	328 feet 1 inch.
Dekameter, 10	39.37 inches.
Meter, 1	39.37 inches.
Decimeter, 1-10	3.937 inches.
Centimeter, 1-100	0.3937 inch.
Millimeter, 1-1000	0.0394 inch.

##### MEASURES OF SURFACE.

Metric denominations and values.	Equivalents in denominations in use.
<b>Square metres.</b>	
Hectare, 10,000	2.471 acres.
Are, 100	119.6 square yards.
Centare, 1	1550 square inches.

I prefer a young fowl; but, should an old one be most handy, stew it a short time in the stock before passing it. This soup will keep good several days, and would improve by warming a second time.

### THE METRIC SYSTEM (CONTINUED).

#### MEASURES OF CAPACITY.

Metric denominations and values.			Equivalents in denominations in use.	
Names.	Number of Litres.	Cubic Measure.	Dry Measure.	Liquid, or Wine Measure.
Kiloiter or Stere,	1,000	1 meter.	1.308 cubic yds.	264.17 gallons.
Hectoliter, . . .	100	1.10 of a meter.	2 bush., 3.35 pks.	28.417 gallons.
Dekaliter, . . .	10	10 decimeters.	9.08 quarts.	2.6417 gallons.
Liter, . . . . .	1	1 decimeter.	0.908 quarts.	1.0567 quarts.
Deciliter, . . . .	1-10	1-10 of a decimet'r.	6.1022 cubic in.	0.845 gill.
Centiliter, . . .	1-100	10 centimeters.	0.6102 cubic in.	0.838 fluid oz.
Milliliter, . . .	1-1000	1 centimeter.	0.061 cubic in.	0.27 fluid dr'm.

#### WEIGHTS.

Metric denominations and values.			Equivalents in denominations in use.
Names.	Number of Grams.	Weight of what quantity of water at maximum density.	Avoirdupois weight.
Millier or Tonneau, .	1,000,000	1 cubic meter.	2204.6 pounds.
Quintal, . . . . .	100,000	1 hectoliter.	220.46 pounds.
Myriagram, . . . . .	10,000	10 liters.	22.046 pounds.
Kilogram or Kilo, . .	1,000	1 liter.	2.2046 pounds.
Hectogram, . . . . .	100	1 decaliter.	3.5274 ounces.
Dekagram, . . . . .	10	10 cubic centimeters.	0.3527 ounce.
Gram, . . . . .	1	1 cubic centimeter.	15.432 grains.
Decigram, . . . . .	1-10	1-10 of a cubic centimeter.	1.5432 grains.
Centigram, . . . . .	1-100	10 cubic millimeters.	0.1543 grain.
Milligram, . . . . .	1-1000	1 cubic millimeter.	0.0154 grain.

#### LENTIL SOUP.

Cut three onions, a turnip, and the half of a carrot into very thin slices, which put into a stewpan, with a quarter of a pound of butter, a few sprigs of parsley, a sprig of thyme, and two bay-leaves; add also two pounds of leg of beef, cut into small dice; set the stewpan upon the fire, stirring with a wooden spoon, until its contents are fried rather brownish, when add one quart of lentils, and three of water; let the whole simmer until the lentils are very tender, when season with nearly an ounce of salt and half that quantity of sugar; it is then ready to serve.

## VERMICELLI.

Put a quart of clear stock into a stewpan upon the fire, and when boiling add two ounces of vermicelli; boil gently ten minutes, and it is ready to serve.

## POTATO SOUP.

Fry seven or eight potatoes and a small sliced onion in a *sauté* pan in some butter or drippings—stock-pot fat is most excellent for this purpose. When they are a little colored, put them into two or three pints of hot water (stock would, of course, be better; yet hot water is oftenest used); add also a large heaping table-spoonful of chopped

## PRESIDENTS OF THE UNITED STATES.

Names.	Born.	Inaugurated.	Con. in office.	Died.
George Washington, . . .	Feb. 22, 1732	April 30, 1789	8 years . .	Dec. 14, 1799
John Adams, . . . . .	Oct. 30, 1735	March 4, 1797	4 " . .	July 4, 1826
Thomas Jefferson, . . .	April 2, 1743	" 4, 1801	8 " . .	July 4, 1826
James Madison, . . . .	Mar. 16, 1751	" 4, 1809	8 " . .	June 28, 1836
James Monroe, . . . .	April 2, 1759	" 4, 1817	8 " . .	July 4, 1831
John Quincy Adams, . .	July 11, 1767	" 4, 1825	4 " . .	Feb. 23, 1848
Andrew Jackson, . . .	Mar. 15, 1767	" 4, 1829	8 " . .	June 8, 1845
Martin Van Buren, . . .	Dec. 5, 1782	" 4, 1837	4 " . .	Dec. 27, 1862
William H. Harrison, . .	Feb. 9, 1773	" 4, 1841	1 month . .	April 4, 1841
John Tyler, . . . . .	Mar. 20, 1790	April 6, 1841	3 yrs. 11 mos.	Jan. 17, 1862
James K. Polk, . . . .	Nov. 2, 1795	March 4, 1845	4 years . .	June 15, 1849
Zachary Taylor, . . . .	Nov. 24, 1790	" 4, 1849	1 yr. 4 mos.	July 9, 1850
Millard Fillmore, . . .	May 7, 1800	July 10, 1850	2 yrs. 8 mos.	March 8, 1874
Franklin Pierce, . . . .	Nov. 23, 1804	March 4, 1853	4 years . .	Oct. 8, 1869
James Buchanan, . . . .	April 23, 1791	" 4, 1857	4 " . .	June 1, 1868
Abraham Lincoln, . . .	Feb. 12, 1809	" 4, 1861	4 yrs. 40 d'ys.	April 15, 1865
Andrew Johnson, . . . .	Dec. 29, 1808	April 15, 1865	3 yrs. 11 mos.	July 31, 1875
Ulysses S. Grant, . . .	April 27, 1822	March 4, 1869	8 years . .	. . . . .
Rutherford B. Hayes, . .	Oct. 4, 1822	" 5, 1877	. . . . .	. . . . .

parsley. Let it boil until the potatoes are quite soft. Put all through the colander. Return the *purée* to the fire, and let it simmer two or three minutes. When just ready to serve, take the kettle off the fire; add plenty of salt and pepper, and the beaten yolks of two or three eggs. Do not let the soup boil when the eggs are in, as they would curdle.

## BROWN GRAVIES.

Rub an ounce of butter over the bottom of a stewpan which would hold about three quarts; have ready peeled four onions, cut them into thick slices, with which cover the bottom of the stewpan; over these lay about two pounds of beef from the leg or shin, cut into thin slices, with the bone chopped very small, add a small carrot, a turnip cut in slices, and a couple of cloves; set the stewpan upon a gentle fire for ten minutes, shaking it round occasionally to prevent

burning; after which let it go upon a slow fire for upwards of an hour, until the bottom is covered with a blackish glaze, but not burnt; when properly done, and ready for filling up, you will perceive the fat that runs from the meat quite clear, fill up the stewpan with cold water, add a tea-spoonful of salt; and when upon the point of boiling, set it upon the corner of the fire, where let it simmer gently about an hour, skimming off all the fat and scum which may rise to the surface; when done, pass it through a fine sieve into a basin, and put by to use for the following purposes: For every kind of roast meat, poultry, or game especially; also to give a good color to soups and sauces. This gravy will keep several days, by boiling it every other day.

#### RECEIPT FOR FORCE-MEAT BALLS.

Take any kind of meat or chicken, or both (that used for making the soup will answer); chop it very fine; season it with pepper, salt, a little chopped parsley and thyme,

fried in boiling lard. This is the most simple receipt. The French make much trouble in making *quenelles*, &c., for soup. Or,

A simple and delicious addition is that of four or five table-spoonfuls of stewed tomatoes.

#### Boston Fire-Alarm Telegraph. SPECIAL NOTICE.

The fact that an alarm box is located near their residence, and where the key is kept, should be known to all persons, both male and female; and the simple manner of giving an alarm in case of fire, should be a matter of common education. The Board of Fire Commissioners recommend to all persons who may see this notice that they make the necessary inquiries to enable them, in case of need, either to get the key and pull the box, or to direct others to do so. Time saved in this way may sometimes prevent a conflagration. In case of fire, follow these DIRECTIONS:

Get the key to the nearest box to the fire. Open the box—pull the hook all the way down *once*, and let go.

Wait *one full minute* for the sound of the bells. If you hear no sound *pull again*, and the *third time* if you get no sound.

If you fail the third time, go to the next nearest box and do the same there,—but do not touch any other box if the nearest one gives the alarm.

After giving the alarm remain a while if possible by the box, so as to direct the firemen to the fire.

or a little parsley and fried onion, or with thyme, or parsley alone, a little lemon-juice and grated peel. Break in a raw egg, and sprinkle over some flour; roll them in balls the size of a pigeon's egg. Fry or *sauté* them in a little butter, or they may be cooked in boiling water; or they may be egged and bread-crumbed, and

#### TO CLARIFY STOCK, IF REQUIRED.

In case, by some accident, your stock should not be clear, put it (say three quarts) into a stewpan, and place it over a good fire, skim well, and, when boiling, have ready the whites of three eggs (carefully separated from their yolks), to which add half a pint of water; whisk well together; then add half a pint of the boiling stock gradually, still whisking the eggs; then whisk the boiling stock, pouring



the whites of eggs, &c., in whilst so doing, which continue until nearly boiling again, then take it from the fire, let it remain until the whites of eggs separate themselves, pass it through a clean fine cloth into a basin;—this must be taken as a rule for every kind of clear soup, which must be strictly followed by every person wishing to profit by this little work. These principles, once learned, would be useful at all times, and save a great deal of useless reference in the perusal of these receipts; and no person can make themselves answerable for the success of any individual in making soups if the instructions recommended be not strictly followed.

## FISH.

### SALMON IN MARINADE.

Have two good slices of salmon cut about four and a half inches in thickness, in a stewpan have three onions cut in slices, as also a turnip, a carrot, a head of celery cut small, a good half a handful of parsley, two bay-leaves, and two oz. of butter; pass the whole ten minutes over a sharp fire,

The police, upon hearing the bells, will spring their rattles and call the number of the box.

**SECOND ALARMS.**—No person will give alarms for the same fire (after the first alarm has been given), without an order from an Engineer, and the person so ordered will be *sure* to go to the *same box* from which the first alarm was given, and report the same to the Chief Engineer. *If, however,* a fire breaks out while another is burning in a different section of the City, a *second* alarm can be given by a Police Officer without waiting for an order from an Engineer.

#### Cautions for Persons Holding Signal Keys.

- 1.—Never open the box or touch the apparatus except in case of fire.
- 2.—Never sound the alarm for a fire seen at a distance.
- 3.—Be reasonably sure there is a fire before sounding the alarm.
- 4.—Be sure your box is locked before leaving it.
- 5.—Never let the key go out of your possession, except to some responsible person to give an alarm of fire, and be sure the key is returned.
- 6.—If you remove from your house or place of business, return the key to the Fire Alarm Office without delay.

then add a pint of vinegar, a blade of mace, half a dozen peppercorns, and one ounce of salt; let simmer, then add three pints of water, put in the salmon, which simmer gently about half an hour, and leave in the marinade until cold, when serve with a little of the marinade strained thro' a hair sieve in the dish. Trout, mackerel, herrings,

sprats, and fillets of sole or brill are also very nice cooked in the same manner. A part of the above marinade may be made at any time, and almost any kind of fish remaining from a previous dinner may be done the same, and eaten cold.

### SALMON, PLAIN BOILED.

I prefer always dressing this fish in slices from an inch to two inches in thickness, boiling it in plenty of salt water about twenty

minutes; the whole fish may be boiled, or the head and shoulders of a large fish, but they require longer boiling. Salmon eats firmer by not being put into the water until boiling. Dress the fish upon a napkin, and serve with lobster sauce, shrimp ditto, or plain melted butter in a boat with fresh sprigs of parsley boiled a few minutes in it. A salmon weighing about ten pounds will require an hour's gentle boiling; a head and shoulders weighing six pounds, half an hour. To broil salmon, dip each piece in flour, put it on a gridiron,—fifteen minutes will give it a nice pale color; it should be served with Dutch or caper sauce.

### STEWED EELS, SAUCE MATELOTE.

Procure as large eels as possible, which cut into pieces three inches long, and put them into a stewpan, with an onion, a bouquet of two bay-leaves, a sprig of parsley and thyme, six cloves, a blade of mace, a glass of sherry, and two of water; let the stew-

#### List of the Numbers and Localities of Boxes.

- 2 Corner Charter street and Phipps place.
- 3 Corner Hull and Snowhill streets.
- 4 Causeway St. (B. & M. Freight Depot).
- 5 Corner Causeway and Lowell streets.
- 6 Corner Leverett and Willard streets.
- 7 Corner Poplar and Spring streets.
- 8 Merrimac House, Merrimac street.
- 9 Constitution Wharf, cor. Commercial St.
- 9 (Duplicate.) Hanover, cor. Clark street.
- 12 Cor. Cooper and North Margin streets.
- 13 Richmond, near Hanover street.
- 14 Cor. Commercial St. and Eastern ave.
- 15 Cor. Commercial and Richmond streets.
- 16 East end of Faneuil Hall.
- 17 Corner Hanover and Salem streets.
- 18 Quincy House, corner Brattle square.
- 19 Haymarket square (B. and M. Depot).
- 21 Corner Sudbury and Hawkins street.
- 23 Cambridge street, corner Moss place.
- 24 North Russell street (Church).
- 25 West City Stables, North Grove street.
- 26 West Cedar, near Cambridge street.
- 27 River street (Engine House No. 10).
- 28 Spruce street, Club House.
- 29 Corner Beacon and Clarendon streets.
- 31 Corner Beacon and Beaver streets.
- 32 Corner Pinckney and Anderson streets.
- 34 Corner Hancock and Myrtle streets.
- 35 Beacon street, corner Somerset.
- 36 Court square (Police Station No. 2).
- 37 Corner India street and Central Wharf.

pan be placed over a moderate fire to simmer about twenty minutes, according to the size of the eels; when done, drain upon a cloth, dress them in pyramid upon a dish without a napkin, with a matelote sauce over, made as directed for salmon sauce matelote, but using the stock your eels have been cooked in to

make the sauce, having previously well boiled it to extract all the fat.

### MACKEREL A LA MAITRE D'HOTEL.

Cut an incision down the back of a mackerel, close to the bone, season it with a little pepper, salt, and cayenne, if approved of, butter the skin well, and place the fish upon a gridiron over a moderate fire, for about twenty minutes, turning it over when half done; when done, have ready two ounces of maitre d'hotel butter, half of which put in the incision at the back, previously putting the mackerel upon a hot dish without a napkin, spread the other half over; place it in the oven a few minutes, and serve very hot.

## COD-FISH.

Fresh cod-fish is better boiled. The fish is so large that it is generally boiled in slices. After it is well salted, horse-radish and vinegar in the boiling water will improve the fish. Oyster-sauce is the favorite sauce for a boiled cod-fish. Capers might be mixed with the oyster-sauce. Some serve the fish with the sauce poured over it. Any of the fish sauces may be served with fresh cod-fish. These slices may also be broiled and served with a *maitre-d'hotel* sauce, or they may be egged and bread-crumbed, and fried in boiling lard.

## TURBOT.

To cook it; cut an incision in the back, rub it well with a good handful of salt, and then with the juice of a lemon; set it in a turbot kettle, well covered with cold water, in which you have put a good handful of salt; place it over the fire, and, as soon as boiling, put it at the side

## Fire Alarm Telegraph—Continued.

- |    |   |
|----|---|
| 38 | Corner Atlantic avenue and Long Wharf.                        |
| 39 | Mason street (Engine House No. 26).                           |
| 41 | Corner Washington and Milk streets.                           |
| 42 | Corner Winter street and Central place.                       |
| 43 | Corner Bedford street and Suffolk place.                      |
| 44 | Eastern end Old State House, State St.                        |
| 45 | Corner Federal and Franklin streets.                          |
| 46 | Corner Milk and Oliver streets.                               |
| 47 | Broad street, opposite Rowe's Wharf.                          |
| 48 | N. Y. & N. E. R. R. Station, foot of Summer street.           |
| 49 | Summer street, opposite Hawley.                               |
| 51 | Corner Purchase and Pearl streets.                            |
| 52 | Corner Bedford and Lincoln streets.                           |
| 53 | Corner Washington and Boylston Sts.                           |
| 54 | Corner Beach and Hudson streets.                              |
| 56 | Corner Kneeland and South streets (Old Colony Depot).         |
| 57 | Hudson street, (Quincy School).                               |
| 58 | Harvard street (B. & A. Freight Depot).                       |
| 59 | East street (School House).                                   |
| 61 | Warrenton street, near Tremont.                               |
| 62 | Corper Pleasant and Eliot streets.                            |
| 63 | Berkeley St., near Commonwealth ave.                          |
| 64 | Washington street and Indiana place.                          |
| 65 | Corner Harrison avenue and Seneca St.                         |
| 67 | Cor. Washington and Common streets.                           |
| 68 | Cor. Harrison avenue and Wareham St.                          |
| 68 | (Private) yard of Hinckley Locomotive Works, Harrison avenue. |
| 69 | Corner Dover and Albany streets.                              |

(where it must not be allowed to more than simmer very slowly, or the fish would have a very unsightly appearance). A turbot of ten poundsweight will take about an hour to cook after it has boiled (but, to be certain, ascertain whether the flesh will leave the bone easily); take it out of the water, let it remain a minute upon the

drainer, and serve upon a napkin, with a few sprigs of fresh parsley round, and lobster sauce or shrimp sauce, in a boat.

## SMEELTS.

Smelts are good salted, peppered, and rolled in salted corn-meal or flour, and fried in boiling-hot lard, but better egged and bread-crumbed before frying. They should be served *immediately*, or they will lose their crispness and flavor. When served as a garnish for a large fish, they should be fried in the shape of rings. This is easily done by putting the tail of the fish into its mouth, and holding it with a pin. After it is fried, the pin is withdrawn, as the fried fish will hold its shape. Place these rings around the fish, with an addi-

tional garnish of parsley and lemon slices; or the rings may be served alone in a circle around the side of a platter, with a tomato or a *Tartare* sauce in the centre.

## SHAD.

This delicious fish is undoubtedly best broiled, with a *maitre-d'hotel* sauce; but it is good also cut in slices, and *sautéed*.

## TROUT.

If large, they may be broiled, boiled, or baked. If boiled or broiled, serve the *sauce Hollandaise* with them. Professional cooks generally boil it in the *court bouillon*. Smaller trout are better egged, rolled in salted corn-meal, and thrown into boiling lard.

The trout is a very nice fish for an *au gratin*, or stewed, called then *en maitre-lote*.

# FRIED SLICES OF FISH, WITH TO- MATO SAUCE (*Fish à l'Or- lay*.)

Skin the fish and bone it, and cut it into even slices; or if a flounder or

## Fire Alarm Telegraph.—Continued.

- |     |  |
|-----|--|
| 60  | (Duplicate.) Engine Ho. No. 3. (Har-<br>rison avenue corner Bristol St.) |
| 71  | Corner Warren ave. and Berkeley St.                                      |
| 72  | Washington street, near Dover.   |
| 73  | Cor. Shawmut ave. and Waltham St.  |
| 74  | Dedham street (Police Station No. 5).                                    |
| 75  | Shawmut avenue (Hose House No. 5).                                       |
| 76  | Cor. Tremont St. and Rutland square.                                     |
| 78  | South City Stables, Albany street.                                       |
| 79  | Corner Marlboro and Exeter streets.                                      |
| 81  | Cor. W. Canton and Appleton streets.                                     |
| 82  | Northampton street (Eng. Ho. No. 23).                                    |
| 83  | Corner Tremont and Camden streets.                                       |
| 84  | Corner Beacon and Parker streets.  |
| 85  | Corner Castle and Albion streets.  |
| 86  | Corner Worcester st. and Lincoln pl.<br>(Commonwealth Hotel.)            |
| 87  | Dartmouth St. (Engine House No. 22).                                     |
| 89  | Cor. Boylston and Clarendon streets.                                     |
| 91  | Junction of Brighton and Brookline<br>avenues.                           |
| 92  | Boston and Albany Freight Yard, Hun-<br>tington avenue Bridge.           |
| 93  | Corner Tremont and Dartmouth Sts.  |
| 119 | Gasometer, near Federal street Bridge.                                   |
| 612 | City Hospital (for the sole use of that<br>building).                    |
| 631 | Massachusetts General Hospital. (Sole<br>use.)                           |
| 643 | Massachusetts Homœopathic Hospital,<br>East Concord street. (Sole use.)  |

any flat fish is used, begin at the tail, and, keeping the knife close to the bone, separate each side of the fish neatly from it; then cut each side in two, lengthwise, leaving the fish in four long pieces. Remove the skin carefully. After having sprinkled pepper and salt over them, roll each piece first in sifted cracker or bread crumbs,

then in half a cupful of milk mixed with an egg, and then in the crumbs again. They are better fried in a *sauté* pan in a little hot butter; yet they may be *sautéed* in a little hot lard, with some neat slices of pork, or fried in boiling lard.

Pour tomato sauce on a hot platter, arrange the pieces of fish symmetrically on it, and serve immediately.

FRICASSEE OF OYSTERS (*Oysters a la Boulette*).

Put one quart, or twenty-five, oysters on the fire in their own liquor. The moment it begins to boil, turn it into a hot dish through a colander, leaving the oysters in the colander. Put into the saucepan two ounces of butter (size of an egg), and when it bubbles sprinkle in one ounce (a table-spoonful) of sifted flour; let it cook a minute without taking color, stirring it well with a wire egg-whisk; then add, mixing well, a cupful of the oyster liquor. Take it from the fire and mix in the yolks of two eggs, a little salt, a very little cayenne

pepper, one tea-spoonful of lemon-juice and one grating of nutmeg. Beat it well; then return it to the fire to set the eggs, without allowing it to boil. Put in the oysters.

ESCALOPED  
OYSTERS.

Put two dozen oysters with their liquor into a stewpan, place over a fire, and when

Fire Alarm Telegraph.—Continued.  
SOUTH BOSTON.

- 121 Corner First and A streets.
- 123 Corner Broadway and Dorchester ave. (Engine House No. 15.)
- 124 Broadway (Police Station No. 6).
- 125 Corner Dorchester ave. and Dorr St.
- 126 Corner Broadway and E street (Savings Bank Building).
- 127 Corner Eighth and E streets.
- 128 Corner Dorchester avenue and Dorchester street.
- 128 (Duplicate.) Hose Ho. No. 10. (Dorchester street.)
- 129 Corner Sixth and B streets.
- 131 Corner Eighth and G streets.
- 132 Corner Broadway and Dorchester St.
- 134 Corner Fifth and D streets.
- 135 Corner Eighth and K streets.
- 136 Corner First and K streets.
- 137 Fourth street, between K and L (Engine House No. 2).
- 137 (Duplicate.) Blind Asylum, Broadway.
- 138 House of Correction (Gate), First St.
- 139 Corner II and Second streets.
- 141 Boston Wharf Office, Granite street.
- 142 Page's Mill, First street.
- 143 Corner Dorchester and 7th streets.
- 145 Corner Fourth and O streets (Hose House No. 12).

a little firm, drain them upon a sieve, catching the liquor in another stewpan; detach the beard from the oysters, and throw them again into their liquor; add half a blade of mace, place again upon the fire, and, when boiling, add a piece of butter the size of a walnut, with which you have mixed a tea-spoonful of flour; shake

round over the fire until becoming thick, season with a little cayenne, and salt if required; have an escalop shell, well buttered and bread-crumbed; place the oysters in, sprinkle bread crumbs over, put it in the oven a quarter of an hour, pass the salamander over, and serve. The yolk of eggs may be added, and less flour.

## FRIED OYSTERS.

Drain the oysters in the colander; sprinkle over pepper and salt, which mix well with them, and put them in a cold place for fifteen or twenty minutes before cooking. This is marinating them. When ready to cook, roll each one first in sifted cracker-crumbs, then in beaten egg mixed with a little milk and seasoned with pepper and

salt, then in the cracker-crumbs again. You will please remember the routine: *first*, the crumbs before the egg, as the egg will not adhere well to the oyster without the crumbs; now throw them into boiling-hot lard (as you would fry doughnuts), first testing to see if it is hot enough. As soon as they assume a light-brown color they should be drained, and served immediately on a hot platter. Oysters should not be fried until the persons at table are ready to eat them, as it takes only a few moments to fry them, and they are not good unless very hot.

### STEWED OYSTER.

Blanch and beard the oysters as above; when done, put them with their liquor in a stewpan, with four cloves, a blade of mace, and a tea-spoonful of essence of anchovies, with a little chopped parsley and cayenne; let simmer a minute, stir in two pats of butter with which you have mixed a half teaspoonful of flour, let simmer a little longer, lay the oysters in your dish upon a piece of toast, and sauce over.

and keep stirring over the fire until the oysters become enveloped in a thick sauce, when turn them out upon your dish, and serve with rice separately.

### SPICED OYSTERS.

Ingredients: Two hundred oysters, one pint of vinegar, a nutmeg grated, eight blades of whole mace, three dozen whole cloves, one tea-spoonful of salt, two tea-spoonfuls of whole allspice, and as much cayenne pepper as will lie upon the point of a knife. Put the oysters with their liquor into a large earthen vessel; add to them the vinegar

Fire Alarm Telegraph.—Continued.	
146	American Steam Safe Works, cor. N and Sixth streets.
146	(Duplicate.) Idiotic Asylum, Eighth St.
147	Storey, near G street.
148	New York & New England R. R. Repair Shop, Boston Wharf.
EAST BOSTON.	
151	Ferry House (South).
152	Corner Sumner and Lamson streets.
153	Corner Webster and Orleans streets.
154	Corner Maverick and Meridian streets.
156	Corner Sumner and Border streets.
157	Corner Decatur and Liverpool streets.
158	Corner Paris and Decatur streets.
161	Grand Junction Yard, R. R. Office.
162	Cor. Bennington St. and Central square.
163	Corner Chelsea and Marion streets.
164	Simpson's Dock, Marginal street.
165	Marion street, Engine House No. 5.
167	Smith & Fisher's Forge Works, Maverick street.
171	Porter's Wharf, Border street.
172	Pottery Works, 146 Condon street.
173	Corner Eagle and Glendon streets.
174	Corner Brooks and Saratoga streets.
175	Chelsea street, Hose House No. 6.
176	Barnborn Tube Works, Saratoga street.
178	Corner Moore and Saratoga streets.
182	Corner Sumner and Paris streets.
183	Corner Cottage and Everett streets.

### OYSTER CURRY.

Blanch and beard six dozen of oysters, leaving the oysters in their own liquor; then cut two middling-sized onions into small dice and *sauté* it in a stewpan, with an ounce of butter; when done, mix in two teas-poonfuls of curry powder and one of curry paste, then add the oysters with their liquor,

and all the other ingredients. Stir all well together and set them over a slow fire, keeping them covered. Stir them to the bottom several times. As soon as they are well scalded, they are done. To be eaten cold.

### OYSTERS.

Open and blanch delicately twelve middle-sized oysters, and put them in a stewpan with their own gravy, beard them, add a table-spoonful of milk or cream, and give it a boil, then add half an ounce of butter in which you have mixed a salt-spoonful of flour, stir it in without breaking the oysters, put it over the centre of your omelette, and proceed as before.

### LOBSTER SALAD.

Dress a border of hard-boiled eggs, as directed in salad of game, fill the centre with some nice fresh salad, then take the flesh from a middling-sized lobster, which cut into

#### Fire Alarm Telegraph.—Continued.

- 184 Corner Meridian and Princeton streets.  
185 Corner Putnam and Lexington streets.

#### ROXBURY DISTRICT.

- 212 Corner Albany and Hampden streets.  
213 Corner Norfolk Ave. and Hampden St.  
214 Corner Washington and Arnold streets.  
215 Corner Tremont and Cabot streets.  
216 Corner Ruggles and Parker streets.  
217 Corner Ruggles and Tremont streets.  
218 Junction Washington and Warren Sts.  
219 Longwood avenue (Carpet Factory).  
221 Corner Clay and Elmwood streets.  
231 Eustis street, near Washington.  
232 Corner Eustis and Dearborn streets.  
234 Police Station No. 9, Dudley street.  
235 Corner Warren and Dudley streets.  
236 Corner Cabot and Culvert (Engine Ho. No. 13).  
237 Dudley street, Gas Company's office.  
238 Swett street, near old Hospital.  
239 Shawmut Ave. (Horse Railroad Stable).  
241 Corner Warren street and Walnut Ave.  
242 Corner Clifford St. and Blue-hill Ave.  
243 Engine House No. 14, Centre street.  
245 Police Station No. 10, Pynchon street.  
246 Longwood (Chemical Eng. Ho. No. 3).  
247 Corner Tremont and Francis streets.  
248 Repair Shop Boston and Providence R. R., near Ruggles street.  
249 Burkhardt's Brewery, Parker street.

as large slices as possible, which put into a basin, and season with a little pepper, salt, oil, and vinegar, after which dress them pyramidically upon the salad, and have ready the following sauce: put the yolks of two fresh eggs in a basin, with the yolk of a hard-boiled one rubbed thro' a sieve, add half a salt-spoonful of salt, and

half that quantity of white pepper, and commence stirring round with a wooden spoon with the right hand, holding a bottle of salad oil in the left, dropping it in by degrees and continually stirring, and when becoming thickish add a couple of spoonfuls of common vinegar by degrees, still keeping it stirred, then more oil, proceeding thus until you have used three parts of a pint of oil, and a corresponding quantity of vinegar; by continually working, it will form a stiffish cream-looking sauce perfectly smooth; add a little more seasoning if required, and a tea-spoonful of chopped parsley, with half that quantity of chopped eschalots, pour over the lobster and serve. Should the sauce curdle in making, the operation must be again performed, putting a yolk of an egg into another basin, working it with

a little oil until forming a stiffish paste, when stir in the curdled sauce by degrees until the whole becomes smooth. Always choose a cool place to make it in.

### GRATIN OF LOBSTER.

Procure a good-sized lobster, cut it in half, detaching the head from the body; take out all the meat, and save the four shells; cut the meat into slices, then take a tea-spoonful of chopped eschalots in a stewpan, with a piece of butter the size of two walnuts, pass them a few minutes over the fire, add a table-spoonful of flour (mix well in), half a pint of

milk, stir over the fire, boiling about five minutes, then add the lobster, which season with a little cayenne, salt, chopped parsley, and essence of anchovies; stand it again upon the fire, stirring until boiling, then stir in the yolk of an egg; take off the fire, fill the shells of the lobster, sprinkle bread crumbs over, with a little

#### Fire Alarm Telegraph.—Continued.

- 251 Corner Highland and Cedar streets.
- 252 Corner Dale and Washington streets.
- 253 Corner Warren St. and Blue-hill Ave.
- 254 Corner Pynchon and Heath streets.
- 256 School House, Heath street.
- 257 Corner Warren and Quincy streets (Engine House No. 24).
- 258 Corner Tremont and Downer streets.
- 259 Corner Centre and Parker streets.
- 261 Corner Washington and Codman Ave.
- 262 Lodge of Marcella Street Home.
- 263 Corner Centre and Creighton streets.
- 264 Corner Walnut avenue and Munroe St.
- 265 Corner Warren and Dale streets.
- 267 Corner Parker street and Parker place.

#### DORCHESTER DISTRICT.

- 312 Corner Boston and Mt. Vernon streets.
- 313 Corner Dorchester Ave. and Cottage St.
- 314 Engine House No. 21, Boston street.
- 315 Corner Stoughton and Cottage streets.
- 316 Eng. Ho. No. 17, Meeting House Hill.
- 317 Corner Bird and Ceylon streets.
- 318 Stoughton street Station (New York and New England R. R.).
- 319 Norfolk avenue, near Railroad Bridge.
- 321 Savin Hill, near Railroad depot.
- 323 Glover's Corner.
- 324 Corner Green and Bowdoin streets.
- 325 Field's Corner.
- 326 Harrison square, near Railroad depot.

butter, put in the oven for twenty minutes; dish on a napkin and serve. To give it a nice color, use the salamander.

### LOBSTER CHOPS.

Cut half a pound of the flesh of a boiled lobster into small dice. Put two ozs. of butter into a stewpan, and when it bubbles sprinkle in two ounces of

flour (one table-spoonful). Cook it; then pour in a cupful of boiling cream and the lobster dice. Stir it until it is scalding hot; then take it from the fire, and, when slightly cooled, stir in the beaten yolks of three eggs, a grating of nutmeg, a little cayenne pepper, and salt to taste. Return the mixture to the fire, and stir it long enough to well set the eggs. Butter a platter, on which spread the lobster mixture half an inch deep. When cold, form it in the shape of chops, pointed at one end; bread-crumb, egg, and crumb them again, and fry them in boiling lard. Stick a claw into the end of each lobster chop after it is cooked. Place the chops in a circle, overlapping each other, on a napkin. Decorate the dish by putting the tail of the lobster in the centre, and its head, with the long horns, on the tail.



Around the outside of the circle of chops arrange the legs, cut an inch each side of the middle joints, so that they will form two equal sides of a triangle.

### LOBSTER CURRY.

Procure a large boiled lobster, break the shell, and take out the flesh in as large pieces as possible, cutting the tail into about six pieces, and the claws of a proportionate size; then cut two onions into small slices, which put into a stewpan, with an ounce of butter, fry them of a light yellow color, then mix in a good table-spoonful of mild curry paste (or half powder and half paste), and add a pint of good broth, then boil it up over the fire until becoming a little thickish, when put in the lobster, stir the whole round, then cover the stewpan closely, and put it in a moderate oven half an hour, by which time the curry would be of a proper consistency, and the lobster very

#### Fire Alarm Telegraph.—Continued.

- 327 Adams street, junction Neponset Ave.
- 328 Putnam's Nail Works, Port Norfolk.
- 329 Corner Pleasant and Stoughton streets.
- 341 Corner Commercial and Preston streets.
- 342 Corner Neponset avenue and Minot St.
- 343 Corner Water and Walnut streets.
- 345 Corner Adams and Granite streets.
- 346 Corner Dorchester ave. and Codman st.
- 347 Corner Washington st. and Warren pl.
- 348 Corner Richmond and Adams streets.
- 351 Corner Washington street and Dorchester avenue.
- 352 Engine House No. 16, Temple street.
- 353 Engine House No. 19, Norfolk street.
- 354 Corner Norfolk and Madison streets.
- 356 Corner Washington and Norfolk streets.
- 357 Engine House No. 18, Harvard street.
- 358 Dorchester avenue, corner Centre st.
- 359 Austin Farm, near Austin street.
- 361 Corner Harvard street and Blue-hill ave.
- 362 Mount Hope Cemetery. (Superintendent's house.)

#### CHARLESTOWN DISTRICT.

- 412 Corner School and Main streets.
- 413 Corner Washington and Union streets.
- 414 Front, foot of Arrow street.
- 415 Fitchburg Railroad office, in yard.
- 416 Corner Harvard and Main streets.
- 417 Corner Chapman and Richmond streets.
- 418 Fitchburg Railroad Yard, Warren ave.

delicately tender; add the juice of half a lemon, and serve with rice separately. If no oven, it may be very gradually stewed over a slow fire, in which case it might want moistening occasionally.

### ENTREES.

#### PLAIN OMELET.

The fire must be quite hot. All cookery-

books especially expatiate on the necessity of a pan to be used for omelets alone. Any clean, smooth iron spider, or *sauté* pan, is a good enough omelet-pan. Put the pan on the fire to become heated; break the eggs into a kitchen basin; sprinkle over them pepper and salt, and give them twelve vigorous beats with a spoon. This is enough to break all the yolks, and twelve beats was Mr. Riddle's rule. Now put butter the size of an egg (for five eggs) in the heated pan; turn it round so that it will moisten all the bottom of the pan. When it is melted, and *begins to fry*, pour in the eggs. Holding the handle of the omelet-pan in the left hand, carefully and lightly with a spoon draw up the whitened egg from the bottom, so that all the eggs may be equally cooked, or whitened to a soft, creamy substance.

Now, still with the left hand, shake the pan forward and backward, which will disengage the eggs from the bottom; then shaking again the omelet a little one side, turn with a spoon half of one side over the other; and allowing it to remain a moment to harden a little at the bottom, gently shaking it all the time, toss it over on to a warm platter held in the right hand. A little practice makes one quite dexterous in placing the omelet in the centre of the platter, and turning it over as it is tossed from the omelet-pan. However, if one is unsuccessful in the tossing operation, which is the correct thing, according to the cooking professor, the omelet can be lifted to the platter with a pan-cake - turner. It should be creamy and light in the centre, and more firm on the outside.

I will specify several different kinds of omelets. A variety of others may be made in the same way, by adding boiled tongue cut into dice, sliced truffles, cooked and sliced kidneys with gravy poured around, &c.

#### Fire Alarm Telegraph.—Continued.

419	Corner Canal and Winchester streets.
421	Corner City square and Chamber street.
423	Corner Chelsea street and Henley place.
424	Corner Tufts, Bunker Hill and Vine sts.
425	Corner Concord and Bunker Hill sts.
426	Wallace Court, corner Winthrop street.
427	Corner Chelsea and Prospect streets.
431	Corner Bunker Hill and Webster sts.
432	Corner Walker and Russell streets.
434	21 Medford street.
435	Medford street (Waterman's Mill).
436	Corner Bunker Hill and Auburn streets.
441	Engine House No. 27, Elm street.
442	Navy Yard, Water street gate.
451	Holmes' Factory, Medford street.
452	305 Medford street.
453	Corner Medford and Bunker Hill sts.
454	Corner Arlington avenue and Alford st.
461	Corner Gardiner and Main streets.
462	Main street, Monument Hall Building.
463	Main, foot of Baldwin street.
465	Corner Cambridge and Brighton streets.

#### W. ROXBURY DISTRICT,

(Former numbering unchanged.)

New.	Old.	
523	4	Engine House No. 28, Centre st.
525	5	Corner Pond and Prince streets.
524	6	Corner Prince and Perkins sts.
526	7	Corner May and Centre streets.
521	13	Jamaica Plain Railroad Station.

#### EGGS WITH CHEESE.

Put into a stewpan about two ounces of grated Parmesan or Gruyere or old Cheshire, with one ounce of butter, two sprigs of parsley, two spring onions chopped up, a little grated nutmeg, and half a glass of sherry; put it on the fire, and keep stirring until all the cheese is well melted; break

six eggs in a basin, put them into the stewpan. stir and cook them on a slow fire; when done, serve with fried sippets of bread round.

#### OMELET WITH HERBS.

Break six eggs in a basin or stewpan, and add to it a tea-spoonful of chopped parsley, and one of chopped eschalot or spring onions, half ditto of salt, and a pinch of pepper, and beat it well up together. Put into an omelet-pan, that is, a small frying-pan six inches in diameter, two ounces of butter, which melt, then pour in the eggs, stir round with a spoon; as soon as it begins to set, lightly move it to that part of the pan opposite the handle, so that it occupies only one third, hold it so that that part of the pan is the lowest, move with

a spoon the outside edges over, and let it remain half a minute, so that it obtains a good color, turn it over on to the dish so that the bottom is at the top. They must not be too much done, and served very hot. They may be served plain, or with the addition of any gravy.

Omelets of ham, Parmesan, &c., are all made as the above, with the addition that these articles must have been properly cooked previously, and well chopped up, so as to mix well with the eggs; beat them up well together, and cook in a pan the same way, or a little grated cheese may be added. This I beg of you to practise; though simple, there is some art in making it.

### POACHED EGGS.

Salt the water well; when it is *simmering*, drop lightly each broken egg from a saucer into it. Cook one egg at a time, throwing carefully with a spoon the water from the side over the egg, to whiten the top. When cooked just

#### Fire Alarm Telegraph.—Continued.

513	14	Boylston st. Railroad station.
512	15	Corner Centre and Perkins sts.
528	16	Forest Hills Railroad Station.
527	23	Corner South and Key streets.
537	24	Chemical Engine House No. 4. (Roslindale.)
542	25	Central Railroad Station.
546	31	Corner Spring and Gardner sts.
543	32	Chemical Engine House No. 7, Vernon street.
514	34	Chemical Engine House No. 5.
535	41	Corner Metropolitan avenue and Poplar street.
534	42	Mount Hope Railroad Station.
532	43	Canterbury School House.
518	51	Cor Scarborough and Walnut St.

#### BRIGHTON DISTRICT.

561	Brighton avenue, Cottage Farm Stat'n.
562	Brighton avenue, near Malvern street.
563	Chemical House 6, Allston.
564	Barry's Corner, junction of No. Harvard and Franklin streets.
565	Brighton Abattoir.
567	Market, corner Lincoln Street.
568	Oak square.
571	Chestnut Hill avenue, Engine Ho. 29.

33 Followed by Box Number, indicates fire in West Roxbury District (until rearrangement of that system).

enough (do not let it get too hard), take out the egg with a perforated ladle, trim off the ragged pieces, and slip it on a small, thin piece of hot buttered toast, cut neatly into squares. When all are cooked, and placed on their separate pieces of toast, sprinkle a little pepper and salt over each one. Some

put into the boiling water muffin rings, in which the eggs are cooked, to give them an even shape; they present a better appearance, however, cooked in the egg-poacher. Poached eggs are nice introduced into a beef soup—one egg for each person at table; they are also nice served on thin, diamond-shaped slices of boiled ham instead of toast. Delmonico serves poached eggs on toast with sorrel sprinkled over the tops.

### CHICKEN CURRY.

Cut up a chicken into ten pieces, that is, two wings, two pieces of the breast, two of the back, and each leg divided into two pieces at the joints; then cut up a middling-sized onion into very small dice, which put into a stewpan, with an ounce of butter and a very small

piece of garlic, stir them over the fire until *sautéd* well; then add two tea-spoonfuls of curry powder and one of curry paste, which well mix in; then add half a pint of good broth, let it boil up; then lay in the pieces of chicken, cover it over, and put to stew very gently for half an hour, stirring it around occasionally, if getting too dry add a little more broth (or water); when done, the flesh should part easily from the bones, and the sauce should adhere rather thickly. Season with the juice of half a lemon and a pinch of salt, and serve with plain boiled rice upon a separate dish. Ducklings can be cooked in the same way.

### FOWL SAUTE.

Pluck and draw a fowl, cut it into pieces, seven or eight, as you like, that is, the two French wings, the two legs, the breast in one or two pieces, and the back in two; trim nicely; put into a *sauté* pan two ozs. of butter, put it on the fire; when hot, lay in your pieces, add a tea-spoonful of

#### Fire Alarm Telegraph.—Continued.

- 189 Indicates a fire at Deer Island.  
 198 Indicates a call from Chelsea for assistance.  
 22 Signal for no school.  
 11 blows indicates Police call.

#### Regulations concerning Fire Alarms.

*First Alarm* to be given by striking three or more rounds.

*Second Alarm* to be given by striking ten blows.

*Third Alarm* to be given by striking twelve blows twice, thus: 12—12.

In cases where the *entire department* are required, signal to be given by striking twelve blows three times, thus: 12—12—12.

In cases where Hook and Ladder Companies *only* are wanted, signal to be given by striking ten blows once, with the No. of the Company struck twice, thus: H. & L. No. 1, 10—1—1; H. & L. No. 2, 10—2—2; etc.

If more than one Hook and Ladder Company is wanted, the signal will be given thus: H. & L. Nos. 1 and 3, 10—1—1—3—3; H. & L. Nos. 2 and 4, 10—2—2—4—4; etc.

DAVID CHAMBERLIN,  
 GREELY S. CURTIS,  
 HENRY W. LONGLEY,  
*Fire Commissioners.*

JOHN F. KENNARD, *Supt.*

salt, a quarter ditto of pepper, *sauté* gently, turn over; when of a nice gold color and tender, pour off the fat of the pan, and add a glass of sherry and ten spoonfuls of brown sauce, boil ten minutes longer, but very slowly, and serve in pyramid; sauce over.

This done in oil, with the addition of twenty mushrooms and a

little garlic, is the celebrated dish of *poulet a la Marengo*.

### RUMP STEAK PIE.

Procure two pounds of rumpsteaks, which cut into thinnish slices, and season well with pepper and salt; dip each piece into flour, and lay them in a small pie-dish, finishing the top in the form of a dome; add a wine-glassful of water, then have ready half a pound of half-puff paste, cut off a small piece, which roll into a band and lay round the edge of the dish, having previously wetted it with a paste-brush dipped in water, then roll out the remainder of the paste to about the size of the dish, damp the band of paste upon the dish and lay the other piece over, make a hole with a knife at the top, press the edges

evenly down with your thumbs, trim the pie round with a knife, egg over the top with a paste-brush, and ornament it with the trimmings of the paste, according to fancy; bake it rather better than an hour in a moderate oven, and serve either hot or cold.

### JUGGED HARE.

Put about half a pound of butter, with ten ounces of flour, into a stewpan; put it on the fire, and keep stirring it round until it has a yellow tinge; then add a pound of bacon cut in square pieces, stir it a little longer on the fire; the hare having been previously cut up, put it into the stewpan and stir it about until it becomes firm, when add four glasses of port wine and sufficient water to cover it, — season, and add two bay-leaves and four cloves, and when half done, about fifty button onions, or ten large ones in slices, a table-spoonful of brown sugar; let it simmer until it is well done and the sauce rather thick; dress up and sauce over, and serve. If

### PUBLIC HALLS.

Age to Come Hall, 1607 Washington St.  
American Hall, Sanford, near Washington, Dorchester.  
Amory Hall, 603 Washington.  
Anawan Hall, Anawan ave., opp. Central Station, W. Roxbury.  
Armory Hall, Pearl, cor. High, Charlestown.  
Armory Hall, Dorchester avenue, corner Gibson, Dorchester.  
Ashland Hall, 1221 Washington.  
Association Hall, South, corner Taft's pl., Roslindale.  
Athenæum, junction Pond, Cottage and Pleasant, Dorchester.  
Bacon's Hall, 2185 Washington.  
Beethoven Hall, rear 621 Washington.  
Roston Hall, 176 Tremont.  
Bowdoin Hall, Bowdoin square.  
Boylston Hall, over Boylston Market.  
Bumstead Hall, 15 Winter.  
Caledonian Hall, 125 Chauncy.  
Chandler Hall, 18 Essex.  
Choral Hall, 28 Union, Charlestown.  
City Hall, School street.  
City Hall, City square, corner Harvard, Charlestown.

an old one, it will take about four hours.

### MIROTON OF BEEF.

Peel and cut into thin slices two large onions, put them in a stewpan or saucepan, with two ounces of salt butter; place it over a slow fire, keeping the onions stirred round with a wooden spoon until rather brown,

but not burnt in the least, then add a tea-spoonful of flour, which mix well in and moisten with half a pint of water or broth if handy, season with three salt-spoonfuls of salt, two of sugar, and one of pepper if water has been used, but if broth, diminish the quantity of salt, add a little coloring to improve its appearance; put in the beef, which you have previously cut into small thin slices, as free from fat as possible, let it remain upon the fire a few minutes to simmer, and serve upon a hot dish. To vary the flavor, a table-spoonful of vinegar might be added, or half a glass of sherry. The above proportions are sufficient for one pound and a half of solid meat, and of course could be increased or diminished, if more or less meat.

CHICKEN CROQUETTES (*Mrs. Chauncey I. Filley*).

**Ingredients:** Two chickens and two sets of brains, both boiled; one tea-cupful of suet, chopped fine; two sprigs of parsley, chopped; one nutmeg, grated; an even table-spoonful of onion, after it is chopped as fine as possible; the juice and grated rind of one lemon; salt and black and red pepper, to taste. Chop the meat very fine; mix all well together; add cream until it is quite moist, or just right for molding. This quantity will make two dozen croquettes. Now mold them to suit your fancy; dip them into beaten egg, and roll them in pounded cracker or bread-crumbs; fry in boiling-hot lard. Cold meat of any kind can be made into croquettes following this receipt, only

substituting an equal amount of meat for the chicken, and of boiled rice for the brains. Cold lamb or veal is especially good in croquettes. Cold beef is very good also. Many prefer two cupfuls of boiled rice (fresh boiled and still hot when mixed with the chicken) for the chicken cro-

**PUBLIC HALLS.—Continued.**

Codman Hall, 176 Tremont.  
Columbia Hall, Columbia, near Upham's Corner.  
Concord Hall, 65 West Concord.  
Congress Hall, 360 Main, Charlestown.  
Constitutional Liberty Hall, 64 Chelsea, Charlestown.  
Cotton Hall, 125 Chauncy.  
Curtis Hall, Centre, opposite the monument, Jamaica Plain.  
Decker Hall, 286 Dorchester, So. Boston.  
Dudley Hall, 2389 Washington.  
Eagle Hall, 617 Washington.  
Elliot Hall, Elliot, near Centre, Jam. Pl.  
Elmwood Hall, Oriole, near Walnut ave.  
Elson Hall, opp. Jamaica Plain Station.  
Evening Star Hall, 7 City sq., Charlestown.  
Everett Hall, Davenport ave., Ward 20.  
Fancuill Hall, Merch. row and F. H. sq.  
Federhen Hall, 107 Cambridge.  
Fraternity Hall, 730 Washington.  
Freemasons' Hall, Tremont, corner of Boylston.  
Freemasons' Hall, Thompson square, Charlestown.  
Friendship Hall, Bowdoin, near Geneva, Dorchester.

quettes, instead of brains.

**CUTLETS WITH MUSHROOMS.**

If for ten or twelve cutlets, take say twenty fresh mushrooms, cut off the tails, wash them, and dry on a cloth, put two pats of butter in a stewpan, half a gill of water, the juice of a lemon, a little salt and pepper, set on the fire; boil

for a few minutes, then add two table-spoonfuls of white sauce; when very hot add a liaison of the yolk of an egg, made as follows:

Put the yolk in a cup, and mix well with two table-spoonfuls of milk, stir well for one minute, put it in the middle of your pan; if no white sauce, add a little milk to the mushrooms, and mix a little flour with half a pat of butter, and put it in, keep stirring until boiling; dish up the cutlets, add the liaison, and serve; or, still plainer, take the same number of mushrooms, wash well, cut in thin slices, put into a stewpan, with two pats of butter, half a tea-spoonful of flour, a little salt and pepper, the juice of a lemon, and a little water; stew gently for ten minutes, serve pouring the sauce over or in the middle of the cutlets. They can be served as cutlets à la jardinière, with peas, with tomatoes, with artichokes, with spinach, à la poivrade, à la sauce piquante, with Brussels sprouts, and à la Soubise.

## A PLAIN SALMI OF PHEASANT.

Should you have a pheasant left that little has been cut from, cut and trim it into neat joints, which put into a stewpan; then in another stewpan put the bones and trimmings, chopped up very small, with an onion in slices, a little parsley, thyme, and bay-leaf, four peppercorns, and a glass of sherry, boil altogether two minutes, then add three parts of a pint of brown sauce, and half a pint of broth (if no brown sauce, add a spoonful of flour and a quart of broth or water and some coloring); let the whole boil until reduced to half, skimming it occasionally; place a fine hair sieve over the stewpan containing the pieces of pheasant, through which pass the sauce, warm altogether gently, without boiling, and when quite hot dress the pieces neatly upon a dish, pour the sauce over, and serve with sip-pets of fried or toasted bread (cut into the shape of hearts) around.

The remains of pheasant, or other game, may also be minced and warmed in a little of the above sauce,

## PUBLIC HALLS.—Continued.

Grand Army Hall, 616 Washington.  
 Gray's Hall, E. Broadway, corner I.  
 Guild's Hall, Washington, cor. Dudley.  
 Hampshire Hall, 712 Washington.  
 Harmonia Hall, Rockland, near German, West Roxbury.  
 Harvard Hall, 5 Bow, Charlestown.  
 Highland Hall, 191 Warren.  
 Horticultural Hall, 100 Tremont.  
 Hospitaler Hall, 751 Washington.  
 Howe's Hall, 376 West Broadway.  
 Hutchinson's Hall, Forest Hill avenue.  
 Institute Hall, 113 Dudley.  
 Investigator Hall, Appleton, near Tremont.  
 Ivanhoe Hall, 16 Main, Charlestown.  
 John A. Andrew Hall, Chauncy, cor. Essex.  
 Kennedy Hall, 93 Warren.  
 Kossuth Hall, 1087 Tremont.  
 Lawrence Hall, 724 Washington.  
 Lurline Hall, 3 Winter.  
 Lyceum Hall, East, cor. Winter, Dorch.  
 Lyceum Hall, Maverick sq., E. Boston.  
 Masonic Hall, 33 Central sq., E. Boston.  
 Masonic Hall, junction Adams and Dorchester avenue, Dorchester.

and served with poached eggs upon the top, or it may be made into boudins and croquettes, as directed for turkey.

## FROGS FRIED.

Put them in salted boiling water, with a little lemon-juice, and boil them three minutes; wipe them; dip them first in cracker-dust, then in

eggs (half a cupful of milk mixed in two eggs and seasoned with pepper and salt), then again in cracker crumbs. When they are all breaded, clean off the bone at the end with a dry cloth. Put them in a wire basket and dip them in boiling lard to fry. Put a little paper on the end of each bone; place them on a hot platter, in the form of a circle, one overlapping the other, with French peas in the centre. Serve immediately, while they are still crisp and hot.

## GIBELLOTTE OF RABBIT.

Cut up a young rabbit into neat joints, likewise a quarter of a pound of streaky bacon in small dice, put the bacon into a stewpan, with two ounces of butter, and when a little fried put in the pieces of rabbit, which saute of a light brown color, moving them round occasionally

with a wooden spoon; then add a good table-spoonful of flour, working it well in, moisten with a pint of water, season with a little pepper and salt, and when beginning to simmer, skim off all the fat and add thirty button onions, a few blanched mushrooms, and a little brown gravy or coloring; let simmer a quarter of an hour longer, when take out the rabbit, which dress upon your dish; reduce the sauce until it adheres to the back of the spoon, when pour it over the rabbit and serve.

### ROAST SWEETBREADS.

Take the sweatbreads and lay them in water at blood-heat, to disgorge, for three to four hours; then blanch them for two minutes in

boiling water, put them into a stewpan with a few slices of carrot, onions, turnip, a little parsley, thyme, bay-leaf, six pepper-corns, a blade of mace, and a small piece of bacon; cover over with a little broth or water, and let boil for twenty minutes; take them out and dry them in a cloth, egg and bread-crumbs them, tie them

#### PUBLIC HALLS.—Continued.

Masonic Hall, Bartlett's Building, opposite depot, Jamaica Plain.  
 Maverick Hall, Maverick square.  
 Mechanic Hall, 80 Bedford, c. Channey.  
 Melonaon, 78 Tremont.  
 Montgomery Hall, 339 W. Broadway.  
 Monument Hall, Hancock square.  
 Music Hall, 15 Winter.  
 Nassau Hall, 833 Washington.  
 New Era Hall, 176 Tremont.  
 Oakland Hall, River, cor. Oakland.  
 Odd Fellows' Hall, Tremont c. Berkeley.  
 Odd Fellows' Hall, 25 Main, Charlestown.  
 Odd Fellows' Hall, Elson Block, opposite depot, Jamaica Plain.  
 Palne Memorial Hall, Appleton, near Tremont.  
 Papanti Hall, 23 Tremont.  
 Park Hall, 176 Tremont.  
 Park Street Hall, Park, cor. Exchange, Dorchester.  
 Parker Memorial Hall, Berkeley, corner Appleton.  
 Pierce's Hall, Clayton, Harrison square.  
 Pilgrim Hall, Congregational House, 1 Somerset.  
 Preble Hall, 176 Tremont.

on a spit, and roast a nice brown color for ten to fifteen minutes; or they may be browned in an oven, or fried in very hot lard for ten minutes, in which case they should stew a little longer; they may be served with plain gravy and a piece of toasted bread under, or a little melted butter and some Harvey's,

Reading, or Soyer's sauce, and a little catsup added to it, boiled and poured around it; or with any of the sauces fricandeau. The heart-bread being generally so expensive, I seldom make use of it, but it may be blanched, larded, cooked, and served like the fricandeau, diminishing the larding and cooking according to the size of the bread, or it may be dressed as above, or, if a large throat-bread, it may be larded.

### BUBBLE AND SQUEAK.

I am certain you must know, as well as myself, of our hereditary dish called bubble and squeak; but, like the preparation of other things, there is a good way and a bad; and, as you prefer the former to the latter, proceed as follows: Boil a few greens or a savoy cabbage (which has been previously well washed) in plain water until



tender, which then drain until quite dry in a colander or seive, put it upon a trencher and chop it rather fine with a knife, then for a pound of salt beef you have in slices, put nearly a quarter of a pound of butter into a frying-pan, in which saute the beef gently but not too dry; when done, keep it hot, put the cabbage in the frying-pan, season with a little salt and pepper, and, when hot through, dress it upon a dish, lay the beef over and serve.

### FRITADELLA (*twenty receipts in one*).

Put half a pound of crumb of bread to soak in a pint of cold water. take the same quantity of any kind of roast or boiled meat, with a little fat, chop it up like sausage meat, then put your bread in a clean cloth, press it to extract all the water, put into a stewpan two ounces of butter, a tablespoonful of chopped onions, fry for two minutes, then add the bread, stir with a wooden spoon until rather dry, then add the meat, season with a tea-

#### PUBLIC HALLS.—Continued.

Pulaski Hall, Dorchester, cor. Fourth.  
Pythian Hall, 176 Tremont.  
Quincy Hall, over F. H. Market.  
Revere Hall, 7 Green.  
Rochester Hall, 730 Washington.  
Shawmut Hall, 176 Tremont.  
Spelman Hall, 136 West Broadway.  
Stacy Hall, 186 Washington.  
Town Hall, Washington, c. Norfolk, D.  
Tremont Temple, 82 Tremont.  
Trimountain Hall, 8 Boylston.  
Union Hall, 18 Boylston.  
Wadman Hall, 176 Tremont.  
Wait's Hall, 390 West Broadway.  
Washington Hall, 133 Blackstone.  
Washington Hall, Dorch. ave., c. Boston.  
Washington Hall, Maverick square.  
Waverly Hall, 16 Waverly block.  
Webster Hall, 2150 Washington.  
Webster Hall, Webster, East Boston.  
Wesleyan Hall, 36 Bromfield.  
Westerly Hall, Centre, opposite Bellevue, Ward 23.  
Winthrop Hall, 406 Main, Charlestown.  
Wood's Hall, Walnut, Neponset.  
Young Men's Christian Association, 68 Eliot.

spoonful of salt, half the same of pepper, a little grated nutmeg, same of lemon peel, stir continually until very hot; then add two eggs, one at a time, well mixed together, and pour on a dish to get cold. Then take a piece as big as a small egg, and roll it to the same shape, flatten it a little, egg and bread-crumb

over, keeping the shape, do all of it the same way, then put into a saute-pan a quarter of a pound of lard, or clean fat, or oil; when hot, but not too much so, put in the pieces, and saute a very nice yellow color, and serve very hot, plain, on a napkin, or on a border of mashed potatoes, with any sauce or garniture you fancy. These can be made with the remains of any kind of meat, poultry, game, fish, and even vegetables; hard eggs or cold mashed potatoes may be introduced in small quantities, and may be fried instead of sauted, in which case put about two pounds of fat in the frying-pan, and if care is used it will do several times. This is an entirely new and very economical and palatable dish, and fit for all seasons, and if once tried would be often repeated. The only expense attending it is the purchase of a small wire sieve for the bread-crumbs. The reason I call it twenty receipts in one is, that all kinds of food may be used for it, even shrimps, oysters, and lobsters.

## MADE DISH FROM JOINTS THAT HAVE BEEN PREVIOUSLY SERVED.

If from braised veal with vegetables: Cut it into slices about a quarter of an inch in thickness, then put the remainder, vegetables and gravy, if any, in a pan; if not, with water and a piece of glaze; season with a little salt, pepper, sugar, a bay-leaf, and the juice of a quarter of a lemon; simmer gently for twenty minutes on a slow fire; dish the fillets in the form of a crown, lay the vegetables in the middle, pour gravy over and serve. Or, what remains cut into very small dice, leave none on the bones, put in a pan, shake a little flour over, season with a little salt, pepper, sugar, bay-leaf, and the juice of a quarter of a lemon, then moisten it with milk sufficient to make

a sauce, warm it for ten minutes, add half an ounce of butter, stir it well, and serve very hot; or, if you prefer it brown, leave out the milk, and throw a few chopped mushrooms and eschalots in, and moisten with a little water, to which add a few drops of browning or a little catsup; it ought never to be too thick.

## HACK FARES.

For one adult passenger from one place to another within the city proper (except as hereinafter provided), or from one place to another within the limits of East Boston—or from one place to another within the limits of South Boston—or from one place to another within the limits of Boston Highlands (formerly Roxbury) the fare shall be Fifty Cents, and for every additional adult passenger, Fifty Cents.

For one adult passenger from any place (within the city proper) south of Dover street and west of Berkeley street, to any place north of State, Court, and Cambridge streets; or from any place north of State, Court, and Cambridge streets, to any place south of Dover street and west of Berkeley street, the fare shall be One Dollar,—and for two or more passengers, Fifty Cents each.

For children under four years of age, with an adult, no charge shall be made. For children between four and twelve

Poached eggs may be served with these.

## OX HEART.

This dish, altho' not very *recherche*, is a good family one, and remarkable for its cheapness. Put it in lukewarm water one hour to disgorge, then wipe it well with a cloth, and stuff the interior with a highly-seasoned

veal stuffing; tie it up in paper, and pass a small spit through the sides, set it before a good fire for about two hours to roast, keeping it well basted; when done take off the paper, and serve with any sharp sauce, or a little plain gravy.

FRICASSEE OF CHICKEN (*Mrs. Gratz Brown*).

Saute a chicken (cut into pieces) with a little minced onion in hot lard. When the pieces are brown, add a table-spoonful of flour, and let it cook a minute, stirring it constantly. Add then one and a half pints of boiling water or stock, a table-spoonful of vinegar, a table-spoonful of sherry, a tea-spoonful of Worcestershire sauce, salt and pepper. When it is taken off the fire, strain the sauce, taking off any particles of fat; mix in the yolk of an egg. Pour it over the chicken and serve.

## A COMMON POT-PIE OF VEAL, BEEF, OR CHICKEN.

Cut the meat into pieces, and put them into enough boiling water to cover them well; add also two or three strips of pork. Cover the pot closely; boil an hour, then season with pepper and salt to taste, and a little piece of butter. Just before taking out the ingredients of the pot to send to the table, put into it, when the water is boiling, separate spoonfuls of batter made with two eggs well beaten, two and a half or three cupfuls of buttermilk, one tea-spoonful of soda, and sufficient flour. The batter should be made just before it is cooked. It takes about three or four minutes to cook it, the water not to be allowed to stop boiling. The dish should then be served immediately, or the dumplings will become heavy.

## CHICKEN PIE.

Cut up a nice plump chicken into joints, which lay upon a dish, and season lightly with chopped parsley, white pepper, and salt; then lay the back, cut into three pieces, at the bottom of a pie-dish, with the two legs on

## HACK FARES.—Continued.

years of age, when accompanied by an adult, Twenty-Five Cents each.

Between the hours of 12 o'clock at night and 6 o'clock in the morning, for one adult passenger, the fare shall be double the amount allowed in the preceding sections, and Fifty Cents for each additional adult.

## BOSTON HIGHLANDS.

For one adult passenger, from any place in the city proper, north of Essex and Boylston streets, to any place in the Boston Highlands, or from any place in the Boston Highlands to any place in the city proper, north of Essex and Boylston streets, the fare shall be Two Dollars and Fifty Cents,—for two passengers, One Dollar and Twenty-Five Cents each; for three passengers, One Dollar each; for four passengers, Seventy-Five Cents each.

For one adult passenger, from any place in the city proper, south of Essex and Boylston streets, and north of Dover and Berkeley streets, to any place in the Boston Highlands, or from any place

either side; have half a pound of cooked ham or bacon in slices, a layer of which cover over, then lay in the two wings, and over them the breast, cut into two pieces, which, with the remainder of the ham or bacon, form into a dome in the middle, pour half a pint of white sauce over, if handy, or a little broth

or water, cover with paste, and bake. If no white sauce, dip each piece lightly in flour.

## SHEEP'S TONGUES A LA MAYONNAISE.

Boil half a dozen sheep's tongues with one or two slices of bacon, one carrot, one onion, two cloves, two or three sprigs of parsley, salt and pepper (some add two table-spoonfuls of sherry or port wine, but this may be omitted), and enough boiling water (or, better, stock) to cover them. Let them simmer about one and a half hours, replenishing the boiling water or stock when necessary. When thoroughly done, skin and trim them neatly; lay them between two plates to flatten them. A professional cook would glaze them with the stock boiled down in which they were cooked; however, this is only for the sake of appearance. Arrange them in a circle around a dish, with a Mayonnaise sauce poured in the centre.

## BEEF HASH.

Chop the cold cooked meat rather fine; use half as much meat as of boiled potatoes (chopped when cold). Put a little boiling water and butter into an iron saucepan; when it boils again, put in the meat and potatoes well salted and peppered. Let it cook well, stirring occasionally—not enough to make a *purée* or mush of it. It is not done before there is a coating at the bottom of the saucepan, from which the hash will free itself without sticking. The hash must not be at all watery, nor yet too dry, but so that it will stand quite firm on well-trimmed and buttered slices of toast, and to be thus served on a platter. *Voi-là!* Chicken or turkey hash should be made in the same way.

## JOINTS.

## SIRLOIN OF BEEF

Should never be less than three of the short ribs, and will weigh more or less according to the size of the ox

## HACK FARES,—Continued.

In the Boston Highlands to any place in the city proper, south of Essex and Boylston streets, and north of Dover and Berkeley streets, the fare shall be Two Dollars,—for two passengers, One Dollar each; for three passengers, Seventy-Five Cents each; for four passengers, Sixty-Two and a half Cents each.

For one adult passenger, from any place in the city proper, south of Dover and Berkeley streets, to any place in the Boston Highlands, or from any place in the Boston Highlands to any place in the city proper, south of Dover and Berkeley streets, the fare shall be One Dollar and Twenty-Five Cents,—for two passengers, Seventy-Five Cents each; for three or more passengers, Fifty Cents each.

For children under four years of age, with an adult, no charge shall be made. For children between four and twelve years of age, when accompanied by an adult, Twenty-Five Cents each.

## DORCHESTER.

For one adult passenger, from one place to another within the limits of

from which they are taken; that from a small well-fed heifer I consider the best, and will weigh about twelve pounds, and take about two hours to roast, depending much on the fire. Having spitted or hung the joint, cover it with buttered paper, and place it about eighteen inches from the fire; about one hour

after it has been down, remove the paper and place the joint nearer the fire, and put half a pint of water, with a little salt, in the dripping-pan; about a quarter of an hour before removing from the fire, dredge it with flour and salt from the dredging-box; when taken from the fire, empty the contents of the dripping-pan into a basin, from which remove the fat; pour the gravy in the dish, and then place the joint on it; serve some scraped horse-radish separate. A Yorkshire pudding is very excellent when cooked under this joint.

## FILLET OF VEAL.

Choose it of the best quality. Procure a leg, saw off the knuckle, take out the bone in the centre of the fillet, and fill up the cavity with some dressing, fold the udder and flap round, which fix with three skewers; place half a sheet of buttered foolscap paper top

and bottom, which tie over and over with plenty of string, run a spit through, fixing the fillet with a holdfast; set down to roast placing it rather close to the fire ten minutes, rub well over with butter, then place it at least two feet and a half from the fire, to roast very slowly, giving it a fine gold color; a fillet weighing sixteen pounds would require three hours roasting; when done take it up, detach all the string and paper, trim the top and set it upon your dish; have a pint of melted butter in a stewpan upon the fire, to which, when boiling, add four spoonfuls of Harvey sauce, and two of mushroom catsup, mix well, and pour round the fillet; have also boiled nicely an ox-tongue, which skin and trim, dress upon a dish surrounded with greens or cabbage nicely boiled, and serve as an accompaniment to the fillet.

#### ROAST LEG OF MUTTON.

Choose the same as the haunch. One about eight pounds' weight will take about one hour and a half to roast; run the spit in at the knuckle, and bring it out

#### HACK FARES.—Continued.

Ward 24 (Dorchester), the fare shall be One Dollar,—and for each additional adult passenger the fare shall be Fifty Cents; *provided*, however, that between the hours of eleven of the clock, P. M. and five of the clock, A. M., the fare shall be One Dollar and Fifty Cents for one passenger; Seventy-Five Cents each for two passengers, and for each additional passenger more than two, Fifty Cents.

For one adult passenger from any point in Ward 24, north of Centre street, to any point in the city proper, south of Summer street and Beacon street, the fare shall be Three Dollars,—for two passengers, One Dollar and Fifty Cents each; for three passengers, One Dollar each; for four passengers, Seventy-Five Cents each.

For one adult passenger from any point in Ward 24 north of Centre street, to any point in the city proper north of Summer street and Beacon street, the fare shall be Four Dollars; for two passengers, Two Dollars each; for three passengers, One Dollar and Thirty-Three Cents each; for four passengers, One Dollar each.

at the thigh-bone; roast it some little distance from the fire at first, bringing it nearer as it gets done; baste it with a little butter while roasting, or cover it with a sheet of well-buttered paper, which remove just before it is quite cooked. The leg of mutton is the best for roasting; should it be ewe, and

intended for roasting, I proceed thus two or three days before I want it. I make a small incision close to the knuckle, pushing a wooden skewer close down to the leg-bone as far as it will go; I then take one tablespoonful of port wine, if not handy I use catsup, and a teaspoonful of either treacle, apple or currant jelly, and mix them together; I then remove the skewer, and run the mixture in it, closing the hole with two cloves of garlic. This joint I prefer to dangle, rather than put on the spit.

#### HAUNCH OF VENISON.

A good haunch of venison, weighing from about twenty to twenty-five pounds, will take from three to four hours' roasting before a good solid fire; trim the haunch by cutting off part of the knuckle, and sawing off the chine-bone; fold the flap over, then envelop it in

a flour and water paste rather stiff, and an inch thick, tie it up in strong paper, four sheets in thickness, place it in your cradle spit so that it will turn quite even, place it at first very close to the fire until the paste is well crusted, pouring a few ladlefuls of hot dripping over occasionally to prevent the paper catching fire, then put it rather further from the fire, which must be quite clear, solid, and have sufficient frontage to throw the same heat on every part of the venison; when it has roasted the above time take it up, remove it from the paste and paper, run a thin skewer into the thickest part to ascertain if done; if it resists the skewer it is not done, and must be tied up and put down again, but if the fire is good, that time will sufficiently cook it; glaze the top well, salamander until a little brown, put a frill upon the knuckle, and serve very hot, with strong gravy, and plenty of French beans separate.

## POULTRY.

### ROAST TURKEY.

The secret in having a good roast turkey is to baste it often, and cook

#### HACK FARES.—Continued.

For one adult passenger from any point in Ward 24 south of Centre street, to any point in the city proper south of Summer street and Beacon street, the fare shall be Five Dollars; for two passengers, Two Dollars and Fifty Cents each; for three passengers, One Dollar and Sixty-Six Cents each; for four passengers, One Dollar and Twenty-Five Cents each.

For one adult passenger from any point in Ward 24 south of Centre street, to any point in the city proper north of Summer street and Beacon street, the fare shall be Six Dollars; for two passengers, Three Dollars each; for three passengers, Two Dollars each; for four passengers, One Dollar and Fifty Cents each.

For children under four years of age, with an adult, no charge shall be made. For children between four and twelve years of age, when accompanied by an adult, the fare shall be half the rates for adults.

The Baggage used by any person in traveling, shall be Free of Charge.

it long enough. A small turkey of seven or eight pounds (the best selection, if fat) should be roasted or baked three hours at least. A very large turkey should not be cooked a minute less than four hours; an extra hour is preferable to a minute less. If properly basted, they will not become dry.

With much experience in hotel life, where turkeys are ruined by the wholesale, I have never seen a piece of turkey that was fit to eat. Besides being tasteless, they are almost invariably undercooked. First, then, after the turkey is dressed, season it well, sprinkling pepper and salt on the inside; stuff it, and tie it well in shape; either lard the top or lay slices of bacon over it; wet the skin, and sprinkle it well with pepper, salt, and flour. It is well to allow a turkey to remain some time stuffed before cooking. Pour a little boiling water into the bottom of the dripping-pan. If it is to be roasted, do not put it too near the coals at first, until it gets well heated through; then gradually draw it nearer. The excellence of the turkey depends much upon the frequency of basting it; occasionally baste it with a little butter, oftener with its own drippings. Just before taking it from the fire or out of the oven, put on more

melted butter, and sprinkle over more flour; this will make the skin more crisp and brown. While the turkey is cooking, boil the giblets well; chop them fine, and mash the liver. When the turkey is done, put it on a hot platter. Put the baking-pan on the fire, dredge in a little flour, and when cooked, stir in a little boiling water or stock; strain it, skim off every particle of fat; add the giblets; season with salt and pepper. If chestnut stuffing is used, add some boiled chestnuts to the gravy; this is decidedly the best sauce for a turkey. Besides the gravy, always serve cranberry, currant, or plum jelly with turkey. These are more attractive molded the day before they are served. The currant or plum jelly is melted and remolded in a pretty form. Roast turkeys are often garnished with little sausage-balls.

### ROAST GOOSE.

The goose should be absolutely young. Green geese are best,—i. e., when they are about four months old. In trussing, cut the neck close to the back, leaving the skin long enough to turn over the

#### HACK FARES.—Continued.

No owner, driver, or other person having charge of a hackney carriage, shall demand or receive more than the price or rate of fare herein established, *under a penalty of not less than Ten nor more than Fifty Dollars for each offence,—and he shall forfeit his License.* And for refusing to carry any passenger from any railroad station or steamboat landing, to any point within the city, the owner, driver, or other person having charge of such hackney carriage, shall be subject to a like penalty.

These rules shall be kept posted in some conspicuous place in every licensed vehicle used for the conveyance of passengers, under a penalty of Five Dollars for each and every day this regulation is not observed.

back; beat the breast-bone flat with the rolling-pin; tie or skewer the legs and wings securely. Stuff the goose with the following mixture: Four large onions (chopped), ten sage leaves, quarter of a pound of bread crumbs, one and a half ozs.

of butter, salt and pepper, one egg, a slice of pork (chopped). Now sprinkle the top of the goose well with salt, pepper, and flour. Reserve the giblets to boil and chop for the gravy, as you would for a turkey. Baste the goose repeatedly. If it is a green one, roast it at least an hour and a half; if an older one, it would be preferable to bake it in an oven, with plenty of hot water in the baking-pan. It should be basted very often with this water, and when it is nearly done baste it with butter and a little flour. Bake it three or four hours. Decorate the goose with water-cresses, and serve it with the brown giblet gravy in the sauce-boat. Always serve an apple-sauce with this dish.

### GOOSE (*to truss*).

Having well picked the goose, cut the feet off at the joint, and the pinion at the first joint; cut off the neck close to the back, leaving all the skin you can; pull out the throat, and tie a knot at the end; put your middle finger in at the breast, loosen the liver, &c., cut it close to the rump, and draw out all the inside except the soal, wipe it well, and beat the breast-bone flat; put a skewer in the wings,

and draw the legs close up, running a skewer through the middle of both legs and body; draw the small of the leg close down to the side bone, and run a skewer through; make a hole in the skin large enough to admit the trail, which, when stuffed, place through it, as it holds the stuffing better.

#### PRAIRIE-CHICKEN OR GROUSE ROASTED.

Epicures think that grouse (in fact, all game) should not be too fresh. Do not wash them. Do not wash any kind of game or meat. If proper care be taken in dressing them they will be quite clean, and one could easily wash out all their blood and flavor. Put plenty of butter inside each chicken: this is necessary to keep it moist. Roast the grouse half an hour, and longer if liked thoroughly done; baste them constantly with butter. When nearly done, sprinkle over a little flour and plenty of butter to froth them. After having boiled the liver of the grouse, mince and

#### BOSTON POST OFFICE.

DEVONSHIRE STREET, BETWEEN  
WATER AND MILK.

Office open from 7½ A. M. to 7½ P. M.  
On Sundays, from 9 to 10 A. M.

POSTMASTER, EDWARD S. TOBEY.

#### Daily Mail Arrangement.

##### MAILS CLOSE.

Southern, 7½ and 12 M.; 2 and 8 P. M.;  
and on Sunday at 7½ P. M.  
Albany, and on the route, 1 A. M., and  
2 P. M.

Western, 4 A. M., 2, 5, and 8 P. M.

Cape Cod, 5 A. M., and 3 P. M.

Nantucket, 5 A. M.

Northern Mail, 5 and 11 A. M., 4½ P. M.

Foreign Mail, via New York, day pre-  
vious to sailing, at 7 P. M.

Eastern, 5 A. M., and 2 and 7 P. M.

##### WHEN DUE.

Southern Mail averages 7 A. M., 5½ P. M.,  
and 12, midnight.

Eastern Mail averages 7 A. M., and 2 and  
8 P. M.

pound it, with a little butter, pepper, and salt, until it is like a paste; then spread it over hot buttered toast.

Serve the grouse on the toast, surrounded with water-cresses.

#### WILD DUCKS.

Wild ducks should be cooked rare, with or without stuffing. Baste them a few

minutes at first with hot water to which have been added an onion and salt. Then take away the pan, and baste with butter, and a little flour to froth and brown them. The fire should be quite hot, and twenty to twenty-five minutes are considered the outside limit for cooking them. A brown gravy made with the giblets should be served in the bottom of the dish. Serve also a currant jelly. Garnish the dish with slices of lemons.

#### CHICKEN, WITH MACARONI OR WITH RICE. (*French Cook*).

Cut the chicken into pieces; fry or sauté them in a little hot drippings, or in butter the size of an egg; when nearly done, put the pieces into another saucepan; add a heaping tea-spoonful of flour to the hot drippings, and brown it. Mix a little cold or lukewarm water to the *roux*; when smooth, add a pint or more of boiling



water; pour this over the chicken in the saucepan, add a chopped sprig of parsley, a clove of garlic, pepper, and salt. Let the chicken boil half or three-quarters of an hour, or until it is thoroughly done; then take out the pieces of chicken. Pass the sauce through a sieve, and remove all the fat. Have ready some macaroni which has been boiled in salted water, and let it boil in this sauce. Arrange the pieces of chicken tastefully on a dish; pour the macaroni and sauce over them, and serve; or, instead of macaroni, use boiled rice, which may be managed in the same way as the macaroni.

### SNIFE AND WOODCOCK ROASTED.

The following is the epicure's manner of cooking them, not mine.

Carefully pluck them, and take the skin off the heads and necks. Truss them with the head under the wing. Twist the legs at the first joint, pressing the feet against the thigh. Do not draw them. Now tie a thin slice of bacon around each; run a small iron skewer through the birds, and tie it to a spit at both

#### POST OFFICE.—Continued.

Albany Mail averages 7 and 11½ A. M., and 4¼ P. M.  
Northern Mail averages 9½ A. M., 7 P. M.  
Nantucket Mail averages 6¼ P. M.  
Cape Cod Mail averages 11½ A. M., and 6¼ P. M.

#### Canada Mails.

Montreal, Canada East, close at 5 A. M., and 4¼ P. M. Due at 9½ A. M., 11 P. M., West, 2 P. M. Due at 4¼ P. M.

#### Sunday Mails.

A Mail is made up on Sunday for Worcester, Springfield, Connecticut and Rhode Island, New York City, and the South, and closes at 7¼ P. M. Salem, Roxbury, Brookline, Chelsea, Cambridge, Cambridgeport, Charlestown, Lynn, at 5 A. M.

#### Money Orders,

For any amount not exceeding \$50 will be issued on deposits at this Office, on payment of the following fees: On Orders not exceeding \$10,—5 cents. Over \$10 and not exceeding \$20,—10 cents.

ends. Roast them at a good fire, placing a dripping-pan, with buttered slices of toast under them, to catch the trail as it falls.—Baste the snipe often with a paste-brush dipped in melted butter. Let them roast twenty minutes; then salt the birds, and serve them immediately on the pieces of toast.

### DUCKS A L' AUBERGISTE (OR TAVERN-KEEPERS' FASHION).

Truss one or two ducks with the legs turned inside, put them into a stewpan with a quarter of a pound of butter; place them over a slow fire, turning round occasionally, until they have taken a nice brown color, add two spoonfuls of flour, mix well with them, add a quart of water, with half a table-spoonful of salt and sugar, let simmer gently until the ducks are done (but adding forty button onions well peeled as soon as it begins to boil), keep hot; peel and cut ten turnips in slices, fry them in a frying-pan in butter, drain upon a cloth, put them into the sauce, and stew until quite tender; dress the ducks upon your dish, skim the fat from the sauce, which has attained a consistency, add some fresh mushrooms, pour round the ducks and serve.

## A FRICASSEE OF CHICKEN.

Cut two chickens into pieces. Reserve all the white meat and the best pieces for the fricassee. The trimmings and the inferior pieces use to make the gravy. Put these pieces into a porcelain kettle, with a quart of cold water, one clove, pepper, salt, a small onion, a little bunch of parsley, and a small piece of pork; let it simmer for an hour and a half, and then put in the pieces for the fricassee; let them boil slowly until they are quite done; take them out then, and keep them in a hot place. Now strain the gravy, take off all the fat, and add it to a *roux* of half a cupful of flour and a small piece of butter. Let this boil; take it off the stove and stir in three yolks of eggs mixed with two or three table-spoonfuls of cream; also the juice of half a lemon.

Do not let it boil after the eggs are in, or they will curdle. Stir it well, keeping it hot a moment; then pour it over the chicken and serve. Some of the fricassees with long and formidable names are not much more than wine or mushrooms, or both, added to this receipt.

## POST OFFICE.—Continued.

Over \$20 and not exceeding \$30,—15 cents. Over \$30 and not exceeding \$40,—20 cents. Over \$40 and not exceeding \$50,—25 cents. List of Money Order Offices may be seen at Post Office. Hours from 10 A. M. to 4 P. M. Money orders are issued from all the stations, except Dorchester, Mattapan, and North Cambridge.

Money Orders issued on the United Kingdom, Ireland, Germany and Switzerland. Rates, 25 cents for every \$10.

*Note.*—The issue to a single applicant, in one day, of more than three orders, payable at the same office, and to the same payee, is positively forbidden.

## Collection and Carriers' Delivery.

Letters collected from Street Boxes at the hours marked upon them; viz., 9, 12, 3, 6½, 9.

Collected from boxes at Station A, Roxbury, also from Red Boxes at the Metropolitan Railroad Station, Middlesex Railroad Station, Cambridge Railroad Station, Old South Church, Old State

DUCK LINGS  
WITH  
TURNIPS

Is a very favorite dish among the middle classes in France. Proceed as in the last, but instead of peas use about forty pieces of good turnips cut into moderate-sized square pieces, having previously fried them of a light-yellow color in a little butter or

lard, and drained them upon a sieve, dress the duck upon a dish as before, season the sauce with a little pepper, salt and sugar, reduce until rather thickish, a thin sauce not suiting a dish of this description; the turnips must not, however, be in purée; sauce over and serve.

The remains of ducks left from a previous dinner may be hashed as directed for goose, and for variety, should peas be in season, a pint previously boiled may be added to the hash just before serving. The sage and apple must in all cases be omitted.

## CAPON OR POULARD A L'ESTRAGON.

I have been told many fanciful epicures idolize this dish. The bird should be trussed for boiling; rub the breast with half a lemon,

tie over it some thin slices of bacon, cover the bottom of a small stewpan with thin slices of the same, and a few trimmings of either beef, veal, or lamb, two onions, a little carrot, turnip, and celery, two bay-leaves, a sprig of thyme, a glass of sherry, two quarts of water, season lightly with salt, pepper, and nutmeg, simmer about one hour and a quarter, keeping continually a little fire on the lid, strain three parts of the gravy into a small basin, skim off the fat, and pass through a tammy into a small stewpan, add a drop of gravy or coloring to give it a nice brown color, boil a few minutes longer, and put about forty tarragon leaves; wash, and put in the boiling gravy, with a table-spoonful of good French vinegar, and pour over the capon when you serve it; by clarifying the gravy, it is an improvement. All kinds of fowls and chickens are continually cooked in this manner in France. They are also served with rice.

## PASTRY.

### PUFF PASTE.

Put one pound of flour upon your pastry slab, make a hole in the centre, in which put the yolk of one egg, and the juice of a lemon, with a pinch of salt,

#### POST OFFICE.—Continued.

House, every hour from 7 A. M. to 7 P. M., at 9 P. M., and from Horse Railroad Stations at midnight.

Letters delivered by carriers, — Main Office, — 8, 11, 2½, 5.

SUNDAYS.—Letters collected from all boxes at 6 and 9 P. M.; also from Horse Railroad Stations at midnight.

No carrier delivery on Sunday, but carriers' letters can be called for at the Carriers' Window between 9 and 10 A. M.

#### Rates of Postage.

IN THE UNITED STATES, AND TO THE BRITISH NORTH AMERICAN PROVINCES.

Letters in the United States, per ½ oz. (fraction same), 3 cents; must be prepaid by postage stamps. Letters dropped for delivery only, 2 cents per ½ oz.; must be prepaid by stamps. To or from the Dominion of Canada, Prince Edward's Island, Cape Breton, 3 cents per ½ oz., and Newfoundland, 5 cents, prepayment required.

Registered Letters, 10 cents each, in addition to regular letter postage.

mix it with cold water, (iced in summer, if convenient) into a softish flexible paste, with the right hand dry it off a little with flour until you have well cleared the paste from the slab, but do not work it more than you can possibly help, let remain two minutes upon the slab; then have a pound of fresh butter

from which you have squeezed all the buttermilk in a cloth, bringing it to the same consistency as the paste, upon which place it; press it out with the hand, then fold over the edges of the paste so as to hide the butter, and roll it with the rolling-pin to the thickness of a quarter of an inch, thus making it about two feet in length, fold over one-third, over which again pass the rolling-pin; then fold over the other third, thus forming a square, place it with the ends top and bottom before you, shaking a little flour both under and over, and repeat the rolls and turns twice again as before; flour a baking-sheet, upon which lay it, upon ice or in some cool place (but in summer it would be almost impossible to make this paste well without ice) for half an hour; then roll twice more, turning it as before, place again upon the ice a quarter of an hour, give it two more rolls,

making seven in all, and it is ready for use when required, rolling it whatever thickness (according to what you intend making) directed in the following receipts. When I state that upwards of a hundred different kinds of cake may be made from this paste, I am sure it will be quite sufficient to urge upon every cook the necessity of paying every attention to its fabrication, as it will repay for the study and trouble.

### VOLS-AU-VENT, •

Of all things in pastry, require the most care and precision; they that can make a good vol-au-vent may be stamped as good pastry-cooks; although many variations in working puff paste, all others are of secondary importance. Make a pound of puff paste, giving it seven rolls and a half, leave it an inch in thickness, make a mark upon the top either round or oval, and according to the size of your dish; then, with a sharp-pointed knife, cut it out from the paste, holding the knife with the point slanting outwards; turn it over, mark the edges with the back of your knife, and place it upon a baking-sheet, which you have sprinkled with

#### POST OFFICE.—Continued.

*Postal Cards*, one cent each.

*Circulars*, 1 cent for each ounce or fraction.

*Transient newspapers, periodicals, or any other articles of printed matter, except circulars*, 1 cent for each 2 ounces or fraction. *Newspapers, periodicals, and pamphlets to regular subscribers, printed once a week or oftener*, 2 cents a pound; less frequently than once a week, 3 cents a pound. Must be prepaid by stamps.

*All transient matter* must be sent in a cover open at the ends or sides. There must be no word or communication written or printed on the same after its publication, or upon the cover, except the name and address of the person to whom it is to be sent. There must be no paper or other thing inclosed in or with such printed matter.

*Parcel Postage*.—All articles of merchandise (except liquids, glass, &c., liable to injure, and are excluded from the mails), 1 cent for every ounce, not exceeding 4 pounds.

water; egg over the top, then dip the point of the knife into hot water, and cut a ring upon the top a quarter of an inch deep, and half an inch from the edge of the vol-au-vent, set in a rather hot oven, if getting too much color, cover over with a sheet of paper, do not take it out before done, or it would fall, but

when quite set, cut off the lid, and empty it with a knife; be careful to make no hole in the side or bottom; if for first course, it is ready; but if for second, sift sugar all over, which glaze with the salamander. Regulate the thickness of the paste from which you cut the vol-au-vent, according to the size you require it, the smaller ones of course requiring thinner paste. A vol-au-vent for entrées will take about half an hour to bake, and as the common iron ovens often throw out more heat upon one side than the other, it will require turning two or three times to cause it to rise equal; it ought to be, when baked, of a light gold color.

## MERINGUES A LA CUILLERÉE.

Pound and sift one pound of lump sugar, whisk the whites of twelve eggs very stiff, throw the sugar lightly over, and with a wooden spoon stir gently, perfectly mixing the sugar, then with a table or dessert spoon lay them out upon white paper in the shape of eggs, sift powdered sugar thickly over, let them remain ten minutes, then shake off the superfluous sugar, place upon boards which you have wetted, and put them in a slow oven, just hot enough to cause them to be light and slightly tinged; when the outside becomes quite crisp, take off the papers, by turning them topsy-turvy and lifting the papers from them, dip your spoon into hot water, and with it clear out the best part of the interior, dust them with powdered sugar, lay them

upon a baking-sheet, and put into the screen to dry; they may be made a day or two before they are required, if put away in a dry place; to serve, fill them with whipped cream flavored either with vanilla or orange-flower (but do not make it too sweet), stick two together, dress in pyramid upon a napkin, and serve. Should



they happen to stick to the papers, moisten the papers with a paste-brush and water underneath.

## MINCE-PIES.

## Ingredients:

Four pounds of lean, cold boiled meat chopped fine, nine pounds of apples chopped fine, one and a half pounds of suet chopped fine, three lbs. of raisins, two lbs. of currants, half a pound of

citron sliced fine, five pounds of sugar, three tea-spoonfuls of ground cloves, ten tea-spoonfuls of ground cinnamon, five tea-spoonfuls of ground mace, one tea-spoonful of ground black pepper, six table-spoonfuls of salt, one quart of cider and vinegar mixed with one quart of molasses.

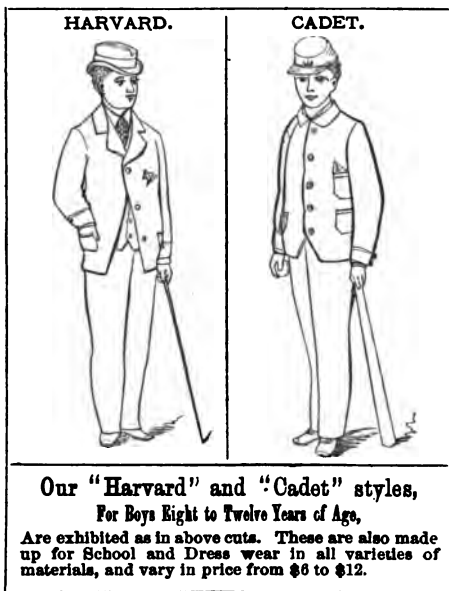
Mix all, and add the juice and grated rinds of two lemons; or, instead of cider, vinegar, and molasses, one quart of sherry and one pint of brandy may be substituted. Keep this mince-meat in stone jars; add a little more liquor, if it should become too dry, when about to make pies.

## CHEESECAKES.

Under this head, in English cookery books, are a variety of receipts, but, in fact, there is only one; the others may all be denominated tartlets of one kind or the other, and require but little skill on the part of the cook to vary in an innumerable number of ways. The following is the plan in use in the farm-houses in the midland counties; some which I have received from Stilton, and also from Tuxford, in Nottinghamshire, are excellent.

Take four quarts of milk and turn it with some fresh rennet; when

dry, crumble it and sift it thro' a coarse sieve into a bowl, beat it well up with a quarter of a pound of butter until it is quite smooth (it may require a little more butter, depending on the quality of the milk); mix in another bowl the yolks of four eggs and a quarter of a pound of



very fine sifted biscuit powder, the rind of four lemons, the juice of two, a quarter of a pound of powdered sugar, (some add a little grated nutmeg or cinnamon,) beat these all well up together until forming a stiff cream, then put it by degrees into the bowl with curd, and

mix them well together; line some tartlet-pans, previously buttered, with some paste, and place some of the above mixture in and bake quick. In some places milk is used instead of eggs. Should you not have rennet, procure some good milk, and turn it with the juice of a lemon or a tea-spoonful of soda or culinary alkali to a quart of milk; drain the curd, and proceed as before.

AN APPLE-PIE (*Careme*).

Select fine apples; pare them and take out the cores without breaking them. Boil several whole in a stewpan with a little lemon-juice,

a very little of the *yellow* part of the peel, some sugar, and enough water to cover them, until nearly done, Quarter other apples; put them also on the fire with a little water, lemon-peel, lemon-juice, and sugar; boil these to a kind of marmalade; add some butter and peach marmalade, and rub it through a colander. Have some pie-plates covered with puff paste; fill the bottom with the marmalade, and put in four small apples (whole) to each pie, filling the cavities between with peach marmalade. Put two strips of crust (half an inch wide) across the pie, which will divide the apples. Bake in a quick oven. This is especially good served with cream.

CENSUS OF BOSTON, 1875.									
Old Wards.	Unoccupied Houses.	Occupied Houses.	Families.	Males.	Females.	Population.	Voteable Polls.	Legal Voters.	Naturalized Voters.
1	118	3,566	5,945	14,807	14,540	29,347	7,584	5,364	1,625
2	43	1,959	5,193	11,964	11,891	23,855	6,729	3,826	2,323
3	35	1,482	3,218	6,946	7,555	14,501	4,571	3,469	1,003
4	29	922	1,408	4,833	4,639	9,472	3,753	2,990	508
5	23	656	1,593	3,805	3,813	7,618	2,432	1,571	627
6	99	1,981	2,892	5,788	8,919	14,707	3,980	3,346	284
7	67	2,667	6,756	15,307	15,794	31,101	8,201	4,070	2,222
8	56	1,115	2,218	5,482	5,868	11,350	3,929	2,665	524
9	106	2,042	3,235	7,262	9,549	16,811	4,931	3,909	771
10	73	1,861	3,288	7,465	9,273	16,738	4,935	3,798	772
11	152	2,321	3,422	7,829	10,634	18,463	4,964	4,124	605
12	225	3,724	6,212	14,748	15,452	30,200	7,694	5,365	1,498
13	39	1,221	2,215	5,254	5,280	10,534	2,807	1,915	898
14	164	2,867	3,893	7,897	8,966	16,863	4,302	3,349	693
15	170	2,773	4,980	11,165	12,367	23,532	6,087	3,859	1,667
16	221	2,704	3,325	7,167	8,621	15,788	4,277	3,433	608
17	74	1,940	2,424	5,425	6,358	11,783	3,096	2,523	875
19	65	932	1,282	3,104	3,096	6,200	1,850	1,415	420
20	57	1,211	2,124	5,255	4,856	10,111	2,853	2,370	750
21	47	1,521	2,660	5,494	6,095	11,589	3,226	2,758	681
22	68	1,852	2,692	5,765	6,091	11,856	3,836	2,796	580
	1,931	40,817	70,475	162,262	179,657	341,919	95,537	68,315	19,394

### PLUM-PUDDING.

Ingredients: One cupful of butter, one cupful of sugar, half a cupful of cream, half a cupful of rum, one cupful of ale, one cupful of suet (chopped), one cupful of fruit (currants and raisins), half a cupful of candied orange cut fine, six eggs well beaten, two grated nutmegs, one tea-spoonful of ground cinnamon, half a tea-spoonful of ground cloves, bread-crumbs. Beat the butter and sugar together to a cream. The bread-crumbs should be dried thoroughly, and passed through a sieve. Beat all well together before adding the bread-crumbs, then add enough of them to give proper consistency.

Put the pudding into a tin mold (not quite filling it), and boil it four hours.

*The Sauce.*—Use equal quantities of butter and sugar. Cream the butter, then add the sugar, beating them both until very light. Add then the beaten yolk of an egg and a little grated nutmeg. Heat on the fire a large wine-glassful of sherry wine diluted with the same quantity of water, and when just beginning to boil, stir it into the butter and sugar.

<b>CENSUS OF BOSTON,</b>						
Showing the Population, Houses, and Families in 1870 and 1875.						
Old Wards.	Houses.		Families.		Population.	
	1870	1875	1870	1875	1870	1875
E. Boston, 1,	3,077	3,684	4,893	5,945	25,516	29,347
2,	2,137	2,002	5,122	5,493	24,910	23,855
3,	1,497	1,517	3,141	3,218	15,001	14,501
4,	912	951	1,402	1,408	10,217	9,472
5,	819	679	2,533	1,593	14,086	7,618
6,	2,040	2,080	2,497	2,892	11,804	14,707
7,	2,770	2,734	6,151	6,756	28,922	31,101
8,	1,240	1,171	2,040	2,218	11,278	11,350
9,	1,997	2,148	2,708	3,235	14,143	16,811
10,	1,758	1,634	2,494	3,288	13,094	16,738
11,	1,908	2,473	2,617	3,422	14,618	18,463
12,	2,507	3,449	3,889	6,212	19,881	30,300
Roxbury, 13,	1,170	1,360	1,803	2,215	8,536	10,534
" 14,	1,765	2,331	2,329	3,393	11,365	16,363
" 15,	1,869	2,043	3,034	4,980	14,852	23,532
Dorchester, 16,	2,171	2,025	2,555	3,325	12,261	15,788
W. Roxb'y, 17,	1,468	2,074	1,698	2,424	8,686	11,783
Brighton, 19,	802	997	971	1,282	4,970	6,200
Charlestown, 20,	1,526	1,368	2,047	2,124	10,067	10,111
" 21,	1,288	1,668	1,863	2,660	8,277	11,589
" 22,	1,582	1,620	2,173	2,692	9,979	11,856
	36,291	42,748	57,940	70,475	292,472	341,919

### GELATINE PUDDING.

Separate the whites and yolks of four eggs. With the yolks make a boiled custard (with a pint of milk and sugar to taste). Set a third of a box of gelatine to soak a few minutes in a little cold water, then dissolve it with three-fourths of a cupful of boiling water. When the custard has cooled, add the gelatine water and the whites of the eggs beaten to a stiff froth; flavor with vanilla, stir all together, and put it into a mold or molds. It will settle into three layers, and is a very pretty pudding, tasting much like a *charlotte-russe*. A pretty effect can be obtained by using Coxe's *pink* gelatine.



## TAPIOCA CREAM.

Soak a tea-cupful of tapioca overnight in milk. The next day, stir into it the yolks of three eggs well beaten and a cupful of sugar. Place a quart of milk on the fire, let it come to the boiling-point, and then stir in the tapioca, and let the whole cook until it has thickened; then take it off the fire, and stir in the whites of the eggs beaten to a froth. Flavor to taste. A small portion of the beaten whites of the eggs can be saved to decorate the top. Stir into the latter a little sugar, put it into a paper funnel, press it out over the top of the pudding according to fancy, and place it in the oven a few moments to color.

BEIGNET  
SOUFFLE.

Put in a stewpan a pint of milk or water, a teaspoonful of sugar, two ounces of butter, a few drops of essence of vanilla, or any flavor you please; give it a boil, throw in some flour,

increase their size; and when a nice color, take them out, drain, and dish on a napkin, with sifted sugar over.

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In Cheviots, Scotch Mixtures, Diagonals and Meltons.

## OVERCOATS.

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keep stirring all the time until it becomes quite thick and no longer tastes of the flour and detaches itself from the pan. It will take about half an hour, as the better it is done the lighter it is; withdraw it from the fire, stir in six eggs, one at a time, sift about two ounces of sugar, until the paste is of the stiffness of puff paste; have ready a pan of hot fat, into which you drop by a spoon small pieces of paste, it will

## CROQUETTES OF RICE.

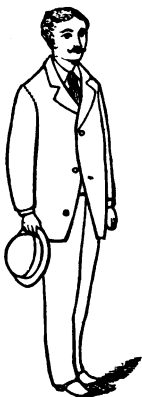
Well wash half a pound of the best Carolina rice, which put into a stewpan, with a pint and a half of milk, and a quarter of a pound of butter, place it upon the fire, stir until boiling, then place it upon a slow fire, cover the stewpan, and let simmer very slowly until quite tender; rub the rind of a lemon upon a lump of sugar, weighing a quarter of a pound, pound it in a mortar quite fine, add it to the rice,

with the yolks of five eggs (mix well), stir them a few minutes longer over the fire until the eggs thicken, but do not let it boil, lay out upon a dish; when cold form it into a number of small balls, or pears, or into long square pieces, according to fancy; have three or four eggs in a basin well whisked, dip each piece in singly, and then into a dish of bread-crumbs, smooth them gently with a knife, dip them again into the eggs and bread-crumbs, put them into a wire basket, which put in a stewpan of very hot lard, fry a nice light yellow color, drain on a cloth, dress them pyramidically upon a napkin, and serve with powdered sugar sifted over them.

#### A CORN-STARCH PUDDING.

Many kinds of puddings can be made with this receipt by adding different flavorings. I consider it a great success; besides, it is very easily and quickly made. It may or may not be served with a boiled custard made with the yolks of the eggs.

**Ingredients:**  
One pint of rich milk, two table-



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#### Walking & Morning Suits,

Are made up in Single and D. B. Sacks. S. B. Frock Suits in Plain and Fancy Cassimeres, Cheviots, and Scotch Mixtures, Yacht Cloth and Middlesex Flannel. Cannot be excelled by custom-made garments.

#### PRICES.

S. B. SACK SUITS, \$8 to \$25.

spoonfuls of corn starch, a scant half-cupful of sugar, whites of three or four eggs, a little salt, flavoring.

Beat the eggs to a stiff froth. Dissolve the corn starch in a little of the milk. Stir the sugar into the remainder of the milk, which place on the fire. When it begins to boil, add the dissolved corn starch. Stir constantly for a few moments, when it will become a smooth paste; now stir in the beaten whites of the eggs, and let it remain a little longer to cook the eggs. It can be flavored with vanilla, and put into a form.

#### APPLE FRITTERS.

Mix one pound of flour with half a pint of milk or water, then half a pound of butter melted in a stewpan, mix well together with a wooden spoon very smooth, thin it a little with table-beer or water, whisk the whites of three eggs very stiff, stir in gently; have six apples, peeled, cut in slices about a quarter of an inch thick, the cores taken out with a cutter, dip each piece in the batter, and fry in

hot lard about six minutes; to fry well, the fat should not be too hot at first, but get hotter as it proceeds; they should be crisp, and of a nice golden color; serve on a napkin, and sift sugar over.

### PEACH FRITTERS.

Skim and cut in halves six ripe but fine peaches, take out the stones, have a batter prepared as the last, dip them in, fry, and serve the same.

### APRICOT FRITTERS.

Cut in halves, and proceed as above, and sugar over until quite brown.

### ORANGE FRITTERS.

Peel four oranges, divide them in quarters by the thin skin, without cutting the flesh, and proceed as before.

Any other fruit may be done in the same way, and can, if required, be soaked in wine or brandy previously, but they do not fry so well.



### GENT'S

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Are made in a variety of Fancy Cassimeres, Plaids, Checks, Stripes, and Yacht Cloths, Diagonals, &c., for either Dress or Business purposes, bound and unbound.

PRICE, \$10 to \$25.

### APPLES WITH RICE.

Peel and quarter twelve good-sized apples, put them into a preserving-pan, with three-quarters of a pound of sugar, the thin rind of a lemon in strips, the juice of another, and a wine-glassful of water, pass them over a sharp fire, and when tender lay them upon the back of a hair sieve to drain, then put six ounces of rice into a stewpan, with a quart of milk, place it upon the fire, stir until boiling, then place it upon a very slow fire to

simmer very gently until quite tender, placing a little fire upon the lid; if it becomes dry before it is tender, add a little more milk; then add a quarter of a pound of sugar, a quarter of a pound of butter, and four eggs, stir them well in, stir over the fire until becoming again thick; when put it upon a dish to get cold, then form a stand with it upon your dish eight inches in diameter and three in height, but hollow in the centre, where dress some of the apples, more rice over, then more apples, forming a pyramid; you have previously reduced the syrup drained from the apples, which pour over the

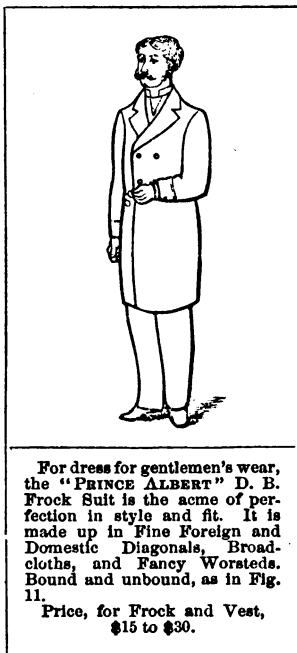
whole, and garnish with some very green angelica, forming any design your fancy may dictate. Apples with rice may be served hot as well as cold.

### SNOW-PUDDING.

Cover one-third of a package of gelatine with a little cold water, and, when softened, stir into it a pint of boiling water; add one cupful of sugar, or sugar to taste, and either the juice of two lemons or half a tea-cupful of wine; when cold, and beginning to thicken, add the well-beaten whites of three eggs. Beat all lightly and smoothly together, pour the mixture into a mold, and set it away until hard. Serve in the centre of a platter, with a boiled custard poured around. made with the yolks of three eggs, one pint of milk, and half a cupful of sugar.

### RICE CROQUETTES.

Ingredients:  
To half a pound of rice, one quart of milk, one tea-cupful of sugar, a very little butter, yolks of one or two eggs beaten, flavoring, and a little salt.



Soak the rice three or four hours in water; drain, and put into a basin with the milk and salt. Set the basin in the steamer, and cook until thoroughly done. Then stir in carefully the sugar, the yolks of one or two eggs, very little butter, and flavor with extract of lemon or vanilla. If fresh lemon is used, add a little zest. When cool enough to handle, form into small balls; press the thumb into the centre of each; insert a little marmalade,

or jelly of any kind, and close the rice well over them. Roll in beaten eggs (sweetened a little) and bread-crumbs. Fry in boiling-hot lard.

### TIPSY-PUDDING.

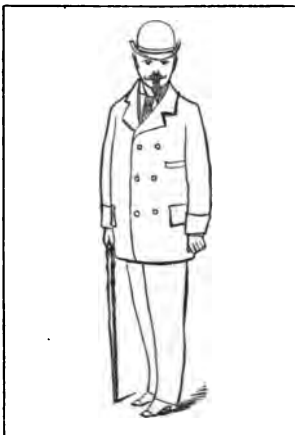
Soak a sponge-cake baked in a form (or, in fact, dry pieces of cake of any kind can be used) in sherry-wine. When saturated enough, so that it will not fall to pieces, pour over it a boiled cus-

tard, flavored with anything preferred. If placed in a glass dish, decorate with the beaten whites of the eggs poached, and with dots of jelly. If served in a common platter, squeeze the beaten whites (sweetened and flavored) through a funnel in any fancy shapes over the pudding, and put it into the oven to receive a delicate color.

### CHARLOTTE-RUSSE.

The sponge-cake may be made with four eggs, one cupful of sugar, one and one-half cupfuls of flour, and two even tea-spoonfuls of yeast powder, or as described for sponge jelly-cake.

To make an even sheet, professional cooks pass the cake batter through the *meringue* bag on a large sheet of foolscap paper in rows which touch each other, and which run together smoothly when baking; or, without the *meringue* bag, it may be spread over the sheet as evenly as possible. When baked, an oval piece is cut to fit the bottom of the *charlotte* pan, then even-sized parallelograms are cut to fit around the sides. Fill with



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Price, \$10 to \$20.

cream made as follows: Whip one pint of cream flavored with vanilla to a stiff froth, and add to it the well-beaten whites of two eggs, and one-half pound of pulverized sugar; mix it all lightly and carefully together. Fill the *charlotte* pan, or pans, and put them into the ice-chest to set.

### FRIAR'S OMELET.

Stew six or seven good-sized apples as for apple-sauce; stir in

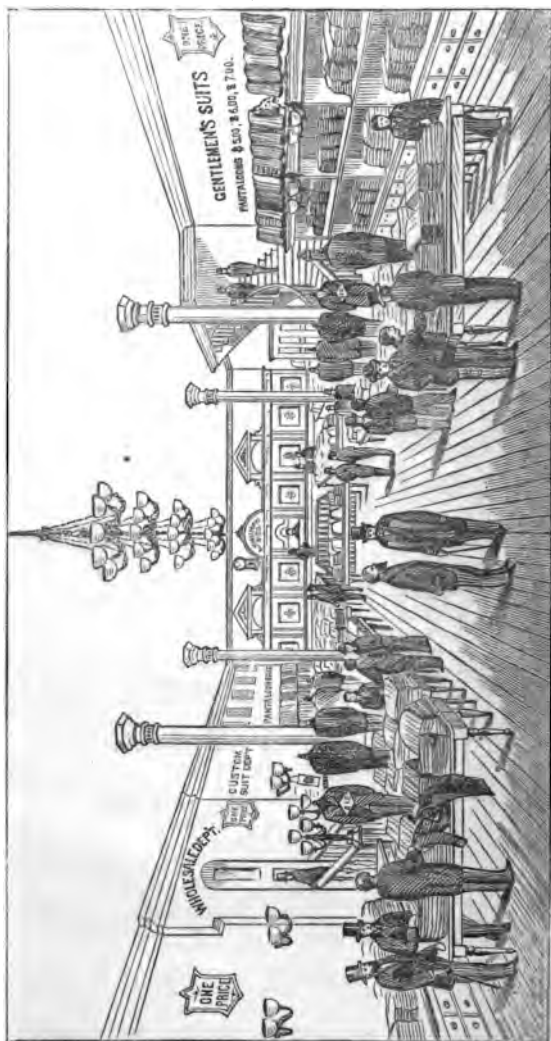
when cooked and still warm, butter the size of a pigeon's egg, and one cupful of sugar; when cold, stir in three well-beaten eggs and a little lemon-juice. Now put a small piece of butter into a *saute* pan, and when hot throw in a cupful of bread-crumbs; stir them over the fire until they assume a light-brown color. Butter a mold, and sprinkle on the bottom and sides as many of these bread-crumbs as will adhere; fill in the apple preparation, sprinkle bread-crumbs on top, bake it for fifteen or twenty minutes, and turn it out on a good-sized platter. It can be eaten with or without a sweet sauce.

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## RICE PUDDING.

This receipt makes one of the plainest and best puddings ever eaten. It is a success where every grain of rice seems lying in a creamy bed.

**Ingredients:** One cupful of boiled rice (better if just cooked, and still hot), three cupfuls of milk, three-quarters of a cupful of sugar, a table-spoonful of corn starch, two eggs; add flavoring.

Dissolve the corn starch first with a little milk, and then stir in the remainder of the milk; add the yolks of the eggs and the sugar beaten together. Now put this over the fire (there is less risk of burning in a custard-kettle), and when hot add the hot rice. It will

seem as if there were too much milk for the rice; but there is not. Stir it carefully until it begins to thicken like boiled custard, then take it off the fire, and add the flavoring, say extract of lemon. Put it into a pudding-dish, and place it in the oven. Now beat the whites of the eggs to a stiff froth, and add a little sugar and flavoring. Take the pudding from the oven when colored

## Population of the Principal Cities in the United States.

Stars indicate the Census of 1875; other cities, Census of 1870.

*Albany, N. Y. . . . .	86,013
Allegheny, Penn. . . . .	52,180
Atlanta, Ga. . . . .	21,789
*Auburn, N. Y. . . . .	18,359
Augusta, Ga. . . . .	15,389
Baltimore, Md. . . . .	267,354
Bangor, Me. . . . .	18,289
Biddeford, Me. . . . .	10,282
*Binghamton, N. Y. . . . .	15,550
*Boston, Mass. . . . .	341,919
Bridgeport, Conn. . . . .	19,835
*Brooklyn, N. Y. . . . .	484,616
*Buffalo, N. Y. . . . .	134,573
Burlington, Vt. . . . .	14,387
*Cambridge, Mass. . . . .	47,838
Camden, N. J. . . . .	20,045
Charleston, S. C. . . . .	48,956
*Chelsea, Mass. . . . .	20,737
*Chicago, Ill. . . . .	407,667
Cincinnati, Ohio. . . . .	216,239
Cleveland, Ohio. . . . .	92,829

a little, spread the froth over the top, and return it to the oven for a few minutes to give the froth a delicate coloring.

## EVE'S PUDDING.

**Ingredients:** Six ounces of bread-crumbs, six ounces of sugar, six ounces of raisins or currants, six ounces of butter, cut in small pieces, or beef suet chopped fine, six large apples chopped, one table-

spoonful of flour, six eggs, one table-spoonful of cinnamon, one tea-spoonful of ground cloves. Flour the fruit. Mix eggs and sugar together, and the suet and the apples; then mix all, adding the beaten whites of the eggs the last thing. Boil it in a form or bag three hours, or bake it two hours. Serve with brandy-sauce.

## BREAD PUDDING.

Soak some crumbled bread in milk. Put a layer of this (rather moist) in the bottom of a pudding-dish; sprinkle over some raisins and a little cinnamon powder, then another layer of soaked bread-crumbs, raisins and cinnamon powder. Now beat up three eggs (to about a quart of soaked bread-crumbs) with two heaping table-spoonfuls of sugar; mix into it a quarter of a cupful of rum, brandy, or wine, and pour it all over the pudding in the dish. Bake about twenty minutes.



## FLOATING ISLANDS.

Separate the whites and yolks of four eggs; with the yolks make a boiled custard with, say, a large pint of milk, four table-spoonfuls of sugar, and a flavoring of vanilla, essence of lemon, sherry wine, peach-leaves, or any of the usual flavorings. Beat the whites to a stiff froth, sweetening and flavoring them a little also. Wet a long spoon, turn it around in the beaten egg, taking out a piece of oblong shape; poach it, turning it around in boiling water, or milk, which is better. When the custard is cold, pour it into a glass dish, and place these poached whites on top; or make a circle of the whites in a platter, and pour the custard between.

## SUET PUDDING.

**Ingredients:**  
One cupful of suet chopped fine, one cupful of molasses, one cupful of sweet milk, one cupful of raisins, one tea-spoonful of salt, one small tea-spoonful of soda mixed in the molasses, three and a half cupfuls of flour.

Boil in a bag or form three hours; or, better, steam it. It may be steamed in tea-

Population of the Principal Cities.  
(Continued.)

*Cohoes, N. Y. . . . .	17,516
Columbus, Ohio, . . . .	31,274
Concord, N. H. . . . .	12,241
Covington, Ky. . . . .	24,505
Davenport, Iowa, . . . .	20,038
Dayton, Ohio, . . . . .	30,473
Detroit, Mich. . . . .	79,577
Dubuque, Iowa, . . . . .	18,434
Elizabeth, N. J. . . . .	20,832
*Elmira, N. Y. . . . .	20,638
Erie, Penn. . . . .	19,646
Evansville, Ind. . . . .	21,830
*Fall River, Mass. . . . .	45,340
*Fitchburg, Mass. . . . .	12,289
*Flushing, N. Y. . . . .	15,367
Fort Wayne, Ind. . . . .	17,718
*Gloucester, Mass. . . . .	16,754
Grand Rapids, Mich. . . .	16,507
Harrisburg, Penn. . . . .	23,304
Hartford, Conn. . . . .	37,743
*Haverhill, Mass. . . . .	14,628
*Hempstead, N. Y. . . . .	14,802
Hoboken, N. J. . . . .	20,297
*Holyoke, Mass. . . . .	16,280
Indianapolis, Ind. . . . .	48,244
Jersey City, N. J. . . . .	82,546

cups, filling them a little more than half full. Serve with brandy sauce.

## TAPIOCA PUDDING.

Pare and core (with a tube) six or seven apples; lay them in a buttered dish. Pour over a cupful of tapioca or sago, one quart of boiling water; let it stand an hour; add two tea-cupfuls of sugar, a little lemon, vanilla, or wine; pour this

over the apples and bake an hour. Peaches (fresh or canned) may be substituted, and are an improvement.

## EGG SOUFFLE, IN PAPER CASES.

Make a boiled custard of cream with half a pint of milk, yolks of two eggs, three table-spoonfuls of sugar, a heaping tea-spoonful of flour, a very little butter, salt, and a flavoring of vanilla, or anything else, as preferred. When it has just thickened a little, take it off the fire, and let it partly cool. Add then two raw yolks of eggs and four whites beaten to a stiff froth. Butter the paper cases, fill them with this preparation, and bake them ten or fifteen minutes in a moderate oven.

### RICE-CAKE WITH PINE-APPLE.

Prepare the rice as previously directed. Cut the pine-apple into dice, and boil them in syrup (water and sugar boiled ten or fifteen minutes); drain and mix them in the rice. Butter a plain pudding-mold or basin, and strew it with bread-crumbs; put in the rice and pine-apple, and bake it; when done, turn it out of the mold, and pour around it a sauce made as follows: Peel three large apples, cook them in one pint of syrup, sweetened to taste. When the apples are quite soft, strain them through a sieve, and mix this syrup with that in which the pine apple was cooked; boil, or reduce it until it coats the spoon.

### PEARS WITH RICE.

Peel and cut in halves eighteen small ripe pears, which put in a small preserving-pan, with three-quarters of a pound of sugar, a little water, and the juice of two lemons, stew them till tender, then lay them upon a dish to cool, and mix three table-spoonfuls of apricot marmalade with the syrup; have some rice prepared, with

**Population of the Principal Cities.**  
(Continued.)

Kansas City, Mo. . . . .	32,260
*Kingston, N. Y. . . . .	20,474
Lancaster, Penn. . . . .	20,233
*Lawrence, Mass. . . . .	34,916
Leavenworth, Kan. . . . .	17,873
Lewiston, Me. . . . .	13,600
*Long Island City, N. Y. . . . .	15,609
Louisville, Ky. . . . .	100,753
*Lowell, Mass. . . . .	49,688
*Lynn, Mass. . . . .	32,600
Manchester, N. H., . . . . .	23,536
Memphis, Tenn. . . . .	40,226
Meriden, Conn. . . . .	10,495
*Milwaukee, Wis. . . . .	100,775
*Minneapolis, Minn. . . . .	32,720
Mobile, Ala. . . . .	32,034
Nashua, N. H. . . . .	10,543
Nashville, Tenn. . . . .	25,865
Newark, N. J. . . . .	105,059
New Bedford, Mass. . . . .	25,895
New Brunswick, N. J. . . . .	15,058
*Newburgh, N. Y. . . . .	17,327
*Newburyport, Mass. . . . .	13,323
New Haven, Conn. . . . .	50,840
New Lots, N. Y. . . . .	10,765
New Orleans, La. . . . .	191,418

which make a stand, but not very high, dress the pears in a border in the interior, and again in the centre dress the remainder of the rice in pyramid; when ready to serve, pour the syrup over, and garnish tastefully with angelica round.

### RICE-CAKE, WITH PEACHES.

When some rice is cooked in a steamer with milk, and is still hot, add

a little butter, sugar, and one or two eggs. Butter a plain pudding-mold, strew the butter with bread-crumbs, and put in a layer of rice half an inch thick; then a layer of peaches, and continue alternate layers of each until the mold is full. Bake this for about fifteen or twenty minutes in an oven; when done, turn the cake out of the mold, and pour in the bottom of the dish a boiled custard-sauce flavored with wine, or any thing preferred.

**ORANGE JELLY** (*molded with Quarters of Oranges*).

**Ingredients:** Eight oranges, two lemons, three-quarters of a box of gelatine soaked in half a pint of cold water, three-quarters of a pound of loaf sugar, one pint of boiling water, beaten whites and shells of two eggs.

Rub the loaf sugar on the peels of two oranges and one lemon; squeeze the juice from six or seven oranges and two lemons, and strain it. Take off the peel carefully from two oranges, leaving only the transparent skin surrounding the quarters, and separate all the sections without breaking them. Soak the gelatine half an hour in half a pint of water; boil the other pint of water and the sugar together, skimming all the time until no more scum rises; then put in the sections of oranges, and when they have boiled about a minute take them out, and put them on one side. Pour this syrup over the soaked gelatine, adding the orange and lemon juice, the beaten whites and the shells of two eggs. Put it on the fire, and let it boil about a quarter of a minute without stirring; then, placing it at the side of the fire, skim off carefully all the scum at the top, and pass it through the jelly-bag. When half of the jelly is in the mold, put it on the ice, and let it set hard enough to hold the orange sections, which place in a circular row around the edge of the mold; then add enough more jelly to cover the sections; when

Population of the Principal Cities.  
(Continued.)

Newport, Ky. . . . .	15,087
*Newport, R. I. . . . .	14,028
*Newton, Mass. . . . .	16,105
Newtown, N. Y. . . . .	20,274
*New York, N. Y. . . . .	1,046,037
Norfolk, Va. . . . .	19,229
Norwich, Conn. . . . .	16,563
Omaha, Neb. . . . .	16,083
*Oswego, N. Y. . . . .	22,455
Paterson, N. J. . . . .	33,579
Peoria, Ill. . . . .	22,849
Petersburg, Va. . . . .	18,950
Philadelphia, Pa. . . . .	674,022
Pittsburg, Pa. . . . .	86,076
*Portland, Me. . . . .	37,000
*Poughkeepsie, N. Y. . . . .	12,359
*Providence, R. I. . . . .	100,675
Quincy, Ill. . . . .	24,052
Reading, Penn. . . . .	33,930
Richmond, Va. . . . .	51,038
*Rochester, N. Y. . . . .	81,673
*Rome, N. Y. . . . .	11,922
Sacramento, Cal. . . . .	16,233
*Salem, Mass. . . . .	25,958
*San Francisco, Cal. . . . .	250,006
*Saratoga Springs, N. Y. . . . .	10,775

this has hardened, pour over the remainder of the jelly, which should have been kept in a warm place to prevent it from hardening. All the sections of orange may be put in with the first half of the jelly, as they will rise to the top, although they will not hold their places evenly. Or, if time is valuable, mold the jelly without the sections, and save them to garnish the jelly on the dish.

### PUNCH CAKE SOUFFLE.

Break ten eggs, put the whites in a copper bowl, and the yolks in a basin, with four table-spoonfuls of powdered sugar, four of crushed ratafias, two of potato flour, a little salt, and a quarter of an ounce of candied orange-flowers, beat well together, whip the whites, which stir in lightly with the mixture; well butter and bread-crumbs the interior of an oval plain mold, butter also and bread-crumbs a band of paper three inches broad, which tie round at the top of the mold, pour in the mixture, and half an hour before ready to serve stand it in a moderate oven (it will take about the above time to bake), when done turn it out upon your dish; have ready a custard of three yolks of eggs, to which you have added two glasses of essence of punch, pour round the cake and serve.

The above mixture may be baked in twelve small molds and dressed in pyramid, but then they would require more sauce.

## MARMALADE OF CHERRIES.

Procure a sieve of bright Kentish cherries, pull out the stalks and stones, and put the fruit in a preserving-pan, place over the fire, keeping it stirred until reduced to two-thirds; have in another preserving-pan, to every pound of fruit, half a pound of sugar boiled to the sixth degree, into which pour the fruit when boiling hot, let reduce, keep stirring until you can just see the bottom of the pan, when take it from the fire, and fill your jars as before.

A plainer way is to take off the stalks and stone the fruit, place them in a pan over a sharp fire, and to every pound of fruit add nearly a pound of sugar, keep stirring until reduced as above, and let it get partly cold in the pan before filling the jars.

ICED CABINET  
PUDDING.

Have ready prepared, and rather stale, a sponge-cake which cut into slices half an inch thick, and rather smaller than the mold you intend making the pudding in, soak them well with noyveau brandy; then lay some preserved dry cherries at the bottom of the mold, with a few whole ratafias, lay one of the

Population of the Principal Cities.  
(Continued.)

Savannah, Ga. . . . .	28,235
*Schenectady, N. Y. . . .	12,748
Scranton, Penn. . . . .	35,092
*Somerville, Mass. . . . .	21,868
Springfield, Ill. . . . .	17,364
*Springfield, Mass. . . . .	31,053
St. Joseph, Mo. . . . .	19,545
*St. Louis, Mo. . . . .	400,000
*St. Paul, Minn. . . . .	33,237
*Syracuse, N. Y. . . . .	48,315
*Taunton, Mass. . . . .	20,445
Terre Haute, Ind. . . . .	16,103
Toledo, Ohio . . . . .	31,584
Trenton, N. J. . . . .	22,874
*Troy, N. Y. . . . .	48,821
*Utica, N. Y. . . . .	32,070
Washington, D. C. . . . .	109,199
Waterbury, Conn. . . . .	13,106
*Watertown, N. Y. . . . .	10,041
*Watervliet, N. Y. . . . .	20,734
Wheeling, Va. . . . .	19,280
Williamsport, Penn. . . . .	16,030
Wilmington, Del. . . . .	30,841
*Worcester, Mass. . . . .	49,317
*Yonkers, N. Y. . . . .	17,269

slices over, then more cherries and ratafias, proceeding thus until the mold is three parts full; have ready a quart of the custard, omitting half the quantity of isinglass, pour it lukewarm into your mould, which close hermetically, and bury in ice and salt, where let it remain at least two hours; when ready to serve dip it in lukewarm water, and turn it out upon your dish; you

have made about half a pint of custard, which keep upon ice, pour over the pudding when ready to serve, and sprinkle a few chopped pistachios over.

## APPLES SAUTE IN BUTTER.

Procure a dozen russet apples, which cut into slices a quarter of an inch in thickness, peel and take out the cores with a round cutter, then put two ounces of butter in a saute-pan, spread it over the bottom and lay in your apples, with half a pound of powdered sugar and the juice of two lemons, stew gently over a moderate fire; when done, dress them rather high in a crown upon your dish, melt three spoonfuls of red-currant jelly in a stewpan, with which mix a glass of Madeira wine, which pour over them when ready to serve.

## ICE-CREAM.

## BAVARIAN CREAM, WITH COFFEE.

Throw three heaping table-spoonfuls of fresh roasted and ground Mocha coffee into a pint of boiling rich milk. Make a strong infusion, strain it, and add to it the whipped yolks of four eggs well beaten, with an even cupful of sugar. Stir the custard over the fire until it begins to thicken; take it off the fire, and add to it, while still hot, half a box of gelatine which has been standing an hour on the hearth to dissolve in a little cold water. When just beginning to set, stir it well to make it smooth, then add the pint of cream whipped. Mold it.

## VANILLA ICE-CREAM.

Beat the yolks of eight eggs with three-quarters of a pound of sugar until very light. Put one and a half pints of rich milk on the fire to scald, highly flavored with the powdered



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vanilla-bean (say, one heaping table-spoonful). When the milk is well scalded, stir it into the eggs as soon as it is cool enough not to curdle. Now stir the mixture constantly (the custard pan or pail being set in a vessel of boiling water) until it has slightly thickened. Do not let it remain too long and curdle, or it will be spoiled. When taken off the fire again, mix in a quarter of a box of gelatine, which has been soaked half an hour in two table-spoonfuls of lukewarm water near the fire. The heat of the custard

will be sufficient to dissolve it, if it is not already sufficiently dissolved. Cool the custard well before putting it into the freezer, as this saves time and ice. When it is in the freezer, however, stir it almost constantly until it begins to set; then stir in lightly a pint of cream, whipped. Stir it for two or three minutes longer, put it into a mold, and return it to a second relay of ice and salt. The powdered vanilla can be purchased at drug-stores or at confectioner's. It is much better than the extract for any purpose, and is used by all the best *restaurateurs*.

## LEMON ICE CREAM.

Take the rind from six lemons as thin as possible and free from pith, squeeze the juice of the lemons into a sugar-pan, with half a pound of sugar and half a pint of water, place it upon the fire and reduce until rather a thickish syrup, have a pint and a half of milk upon the fire, into which, when boiling, throw the rind of the lemons, cover over and let remain until half cold; in another stewpan have the yolks of twelve eggs (to which you have added an ounce of sugar), with which mix the milk by degrees, and stir over the fire till it adheres to the back of the spoon, when stir in the syrup and pass it through a tammy; when cold, squeeze as directed, adding a pint of whipped cream when half frozen.

BISCUIT GLACES (*Francatelli*).

Ingredients: One pint of clarified syrup, twelve yolks of eggs, two whole eggs, a large wine-glassful of maraschino.

Mix the whole of the ingredients in an earthen basin; then pour the preparation in an egg-bowl that has been previously warmed with hot water and wiped dry. Whisk the *souffle* briskly (the egg-bowl

## TABLES OF WEIGHTS, MEASURES, ETC.

## MEASURES OF LENGTH.

12 inches	make 1 foot.
36 inches, or 3 feet	" 1 yard.
192 inches, or $16\frac{1}{2}$ ft., or $5\frac{1}{4}$ yards	" 1 rod.
7,920 inches, or 660 feet, or 220 yds., or 40 rods	" 1 furlong.
63,360 inches, or 5,280 ft., or 1,760 yards, or 320 rods or 8 furlongs	" 1 mile.

## GUNTER'S CHAIN.

7 92-100 inches	make 1 link.
792 inches, or 66 feet, or 22 yards, or 100 links	" 1 chain.
80 chains	" 1 mile.
Engineers generally use a chain 100 feet long, containing 120 links, each 10 inches long.	

being placed on a stove containing hot ashes) until it resembles a well prepared, firm, sponge-cake batter. Fill the paper cases with the preparation and smooth over the tops. Place them in a tin pail or in the freezer, surrounded with ice and salt, and half a

pound of saltpetre mixed, and let them remain well covered for three or four hours at least, before serving, without stirring them. Or, they may be frozen all together in one mold, and some sifted macaroon powder or grated chocolate sprinkled over the surface, to imitate a baked *souffle*.

## BLANC MANGE.

To one quart of milk add one ounce of isinglass, a quarter of a pound of sugar, a quarter of an ounce of cinnamon, a little grated nutmeg, half of the peel of a lemon, and a bay-leaf; simmer over a slow fire, stirring till the isinglass is dissolved, pass it through a napkin into a basin, and pour into a mold. This can be made any color or flavor that will not curdle the milk; the milk of bitter almonds may be added to flavor it.

## ICED PUDDING.

Ingredients: One and one-half pints of custard composed of the yolks of four eggs, a pint of boiled milk, four table-spoonfuls of sugar, a flavoring of vanilla, eight ounces of fruits, consisting of equal parts of dried cherries, pine apple, dried pears or apricots, all cut into very small squares. These fruits may be selected, or perhaps it would be more convenient to purchase half a pound of the French preserved dried fruits; or add one ounce of candied citron sliced, two ounces of currants, two ounces of stoned and chopped raisins, and half a pint of cream whipped. Freeze the custard in the usual manner, then mix in the fruits and whipped cream. A gill of maraschino is an improvement to this pudding, but may be omitted. If added, it should be at the same time with the fruit. Put it into a mold and place it on ice and salt. Serve whipped cream around it.

OMELETTE  
SOUFFLE.

Break six eggs, place the yolks in one basin and the whites in another; add to the yolks

## Tables of Weights, Measures, Etc. (Continued).

## SQUARE OR LAND MEASURE.

144 square inches	make 1 square foot.
1,296 square inches, or 9 square ft.	} " 1 " yard.
39,204 square inches, or 272½ sq. ft., or 30¾ sq. yds.	
1,568,160 square in., or 10,890 sq. ft., or 1,210 square yards, or 40 square rods	} " 1 " rood.
6,272,640 sq. inches, or 43,560 sq. feet, or 4,840 square yards, or 160 square rods, or 4 sq. roods	
640 square acres	" 1 " mile.

three table-spoonfuls of lump sugar, half a one of fecule of potato or wheat flour, and ten drops of orange-flower water; beat well together; whip the whites, beginning rather slowly at first, increasing by degrees, until it forms a stiff

froth; then add the yolks, very gently beating up the whites as you add it; have ready a silver or plated dish (for want of either, use tin), and butter it well; place the mixture on it, and put it into a hot oven; look that it rises; if so, run a knife round it; sift some sugar on it, place it in the oven again, and serve, when well raised, immediately.

## MACAROONS.

Blanch and skin half a pound of sweet almonds, dry them well in your screen, then put them into a mortar with a pound and a half of lump sugar, pound well together, and pass the whole through a wire sieve; put it again into a mortar, with the whites of two eggs, mix well together with the pestle, then add the white of another egg, proceeding thus until you have used the whites of about eight eggs and made a softish paste, when lay them out at equal distances, apart upon wafer-paper, in pieces nearly the size of walnuts, place

some strips of almonds upon the top, sift sugar over, and bake in a slow oven of a yellowish brown color; they are done when set quite firm through.

### SPONGE CAKE.

This is the most perfect of sponge cakes when properly made.

Ingredients: Ten eggs, one pound of *pulverized* sugar, half a pound of flour, juice of half a large lemon, with the rind grated.

After all the ingredients are quite ready, *i. e.*, the flour and sugar sifted, the lemon-peel grated, the half lemon squeezed, and the tins buttered—the success of this cake is in the beating of the eggs. Two persons should beat them at least half an hour, one beating the whites, and the other the yolks and half of the sugar together. Next cut the yolks into the whites, then stir in lightly the remainder of the sugar, then the flour and lemon by degrees.

The oven heat should be rather moderate at first. Much of the success depends upon this, as the bat-

#### Tables of Weights, Measures, Etc. (Continued).

##### CUBIC MEASURE.

Employed in measuring solid bodies, as the contents of bins, timber, stone, etc.

1,728 cubic inches	make 1 cubic foot.
27 cubic feet	" 1 cubic yd.
40 ft. of hewn, or 50 ft. of round timber	} " 1 ton.
16 cubic feet	" 1 cord foot.
8 cord feet, or 128 cubic feet	} " 1 cord.

ter should be evenly heated throughout before it begins to rise. When baked, spread over the cakes a wafer of icing slightly flavored with vanilla.

### PUDDING A LA ELOISE.

It is made as follows: take half a pound of bread crumbs, which put in a basin, with two ounces of sago, six ounces of chopped suet, six eggs, five ounces moist sugar, and a tablespoonful of either orange, lemon, or apricot marmalade; mix all well together, and ornament the bottom of the mold with green angelica in syrup, and Smyrna raisins, and fill up with the mixture. Place the mold in a stewpan containing water to half the height of the mold, and boil gently for two hours; remove it from the mold, and serve with a sauce made of a tablespoonful of either of the marmalades, or of currant or apple jelly and two glasses of sherry poured over. This, I assure you, received great praise from the little party of juveniles that I had the other day.



## BEVERAGES FOR EVENING PARTIES.

## LEMONADE.

Peel six lemons free from pith, cut them up in small pieces, and put them with two cloves in a bottle, with half a pint of hot water, and place it in a bain-marie, or stewpan, with boiling water, and let it stand by the side of the fire for one or two hours, taking care it does not boil; remove it and let it remain until cold; then take half a pint of lemon-juice, half a pint of capillaire—if none, use sugar, that will make the same quantity of syrup—to which add a few drops of orange-flower water; add the infusion of the rind, stir well together, and add two quarts of cold water. The acidity of some lemons is greater than others, in which case, and also if us-

## Tables of Weights, Measures, Etc. (Continued).

## A VOIR DUPOIS WEIGHT.

Used by grocers, and employed for weighing sugar, tea, coffee, cheese, butter, etc.

16 drams . . . .	make 1 ounce.
16 ounces . . . .	" 1 pound.
28 pounds . . . .	" 1 quarter.
4 quarters . . . .	" 1 cwt.
20 cwt. . . . .	" 1 ton.

## WINE MEASURE.

Used to measure wine, alcohol, oil, etc.

4 gills . . . .	make 1 pint.
2 pints . . . .	" 1 quart.
4 quarts . . . .	" 1 gallon.
31½ gallons . . . .	" 1 barrel.
42 " . . . .	" 1 tierce.
63 " . . . .	" 1 hogsh'd.
2 hogsheads . . . .	" 1 pipe.
2 pipes . . . .	" 1 tun.

ing lime-juice, more capillaire must be used.

## COLD PUNCH.

Proceed as above for lemonade, but add one pint of capillaire to half a pint of lemon-juice, one pint of pale brandy, one pint of pale rum, one table-spoonful

of arrack, and five quarts of cold water; let it remain some time before it is decantered.

## PORT WINE NEGUS.

Take one quart of new port wine, of a fruity character, one table-spoonful of spirit of cloves, one teacupful of sugar, one lemon sliced, half a nutmeg grated, pour over these two quarts of boiling water.

## WHITE WINE FILLIP.

Take one bottle of sherry or Madeira, or champagne, or any other good white wine, a gill of noyeau or maraschino, the juice of half a lemon, add to it one quart of calf's foot jelly well sweetened and boiling hot, and serve immediately.

## SALADS.

In an English book is told a story of a famous French salad-dresser who began very poor, and made a fortune by dressing salad for dinners in London. He would go from one place to another in his carriage, with a liveried servant, and his mahogany case. This case contained all the necessaries for his business, such as differently perfumed vinegars, oils with or without the taste of fruit, soy, caviar, truffles, anchovies, catchup, gravy, some yolks of eggs, etc. I confess to a lively curiosity as to how these perfumed and scientific mixtures would taste; however, we will be satisfied with the hundred and one ways of arranging our simple and delicious salads, within the comprehension of all.

A Frenchman thinks he cannot eat his dinner without his salad. It would be well if every one had the same appreciation of this most whole-

Tables of Weights, Measures, Etc. (Continued).

## MEASURE OF TIME.

60 seconds . . .	1 minute.
60 minutes . . .	1 hour.
24 hours . . .	1 day.
7 days . . .	1 week.
28 days . . .	1 lunar month.
28, 29, 30, or 31 days .	1 calendar month.
12 calendar months .	1 year.
365 days . . .	1 common year.
366 days . . .	1 leap year.
365¼ days . . .	1 Julian.
365 d., 5 h., 48 m., 49 s.	1 solar year.
365 d., 6 h., 9 m., 12 s.	1 sidereal year.

some, refreshing, and at the same time most economical dish. It is an accomplishment to know how to dress a salad well, which is especially prized by the fashionable world.

## FRENCH DRESSING.

**Ingredients:** One table-spoonful of vinegar, three table-spoonfuls of olive oil, one salt-spoonful of pepper, one salt-spoonful of salt, one even tea-spoonful of onion scraped fine. Many use tarragon vinegar, i. e., vinegar in which tarragon has been soaked.

Pour the oil, mixed with the pepper and salt, over the salad; mix them together; then add the vinegar and mix again. Chaptel says: "It results, from this process, that there can never be too much vinegar; from the specific gravity of the vinegar compared with the oil, what is more than needful will fall to the bottom of the salad-bowl. The salt should not be dissolved in the vinegar, but in the oil, by which means it is more equally distributed through the salad."

This is the usual mode of mixing the salad; but I prefer to mix the pepper and salt, then add the oil and onion, and then the vinegar; and when well mingled, to pour the mixture over the salad, or place the salad over it, and mix all together. It seems to me to be more evenly distributed in this manner.

When preparing lettuce salad, choose the crisp, tender, centre leaves of head lettuce.

## CHICKEN SALAD.

Boil a young tender chicken, and when cold separate the meat from the bones; cut it into little square blocks or dice; do not mince it. Cut white tender stalks of celery into about three quarter-inch lengths, saving the outside green stalks for soups; mix the chicken and celery together; and then stir well into them a mixture in the proportion of threetable-spoonfuls of vinegar to one table-spoonful of oil, with pepper, salt, and a little mustard to taste. Put this aside for an hour or two, or until just before serving; this is called marinating the chicken; it will absorb the vinegar, etc. When about to serve, mix the celery and chicken with a *Mayonnaise* sauce, leaving a portion of the sauce to mask the top. Reserve several fresh ends or leaves of celery with which to garnish the dish.



Our Knickerbocker suits for little boys 4 to 10 years is suitable alike for either dress or every-day wear. It is made up in every kind of material, trimmed and untrimmed, bound and unbound, consisting of three pieces, Jacket, Pants and Vest. It is made in Fancy Cassimeres, Broadcloth, Tricots, Diagonals, light, dark, or medium shades. Price \$5 to \$12.

Stick a little bouquet of these tops in the centre of the salad, then a row of them around it. From the centre to each of the four sides sprinkle rows of capers. Sometimes slices or little cut diamonds of hard-boiled eggs are used for garnishing.

Chicken salad is often made with lettuce instead of celery. Marinate the chicken alone; add it to the small tender leaves (uncut) of the lettuce the last moment before serving; then pour *Mayonnaise* dressing over the top. Garnish with little centre-heads of lettuce, capers, cold chop-

ped red beets if you choose, or sliced hard-boiled eggs. Sometimes little strips of anchovy are added for a garnish. When on the table it should all be mixed together. Many may profit by this receipt for chicken salad; for it is astonishing how few understand making so common a dish. It is generally minced, and mixed with hard-boiled eggs, etc., for a dressing.

## THE ART OF COOKING A POTATO.

TO BOIL POTATOES (*Captain Kater to Mrs. Acton*).

Pare the potatoes; cover them with cold water; boil them gently until they are done. Pour off the water, and sprinkle salt over them; then with a spoon take each potato and lay it into a clean warm cloth; twist this so as to press all the moisture from the vegetable, and render it quite round; turn it carefully into a dish placed before the fire; throw a cloth over; and when all are done, send them to the table immediately. Potatoes dressed in this way are mashed with-

## Tables of Weights, Measures, Etc. (Continued).

## TROY WEIGHT.

By this weight gold, silver, platina, and precious stones (except diamonds) are estimated.

20 mites . . . .	1 grain.
20 grains . . . .	1 pennyweight.
20 pennyweights . . . .	1 ounce.
12 ounces . . . .	1 pound.

— Pure gold is 24 carats fine. The U. S. standard for gold coin is nine-tenths pure gold.

The term carat is also applied to a weight of  $3\frac{1}{4}$  grains troy, used in weighing diamonds; it is divided into 4 parts called *grains*;  $3\frac{1}{4}$  grains troy are thus equal to 4 grains diamond weight.

out the slightest trouble.

## MASHED POTATOES.

Every one thinks she can make so simple a dish as that of mashed potatoes; but it is the excellence of art to produce good mashed as

well as good boiled potatoes. In fact, I believe there is nothing so difficult in cookery as to properly boil a potato.

To mash them, then, first boil them properly. Put into a hot crock basin, which can be placed at the side of the fire, half a cupful or more of cream, a piece of butter the size of an egg, plenty of salt and pepper, and let them get hot. One of the secrets of good mashed potatoes is the mixing of the ingredients all hot. Now add six or seven potatoes the moment they are done, and mash them without stopping until they are as smooth as possible; then work them a very few moments with a fork, and serve them immediately. Do not rub egg over and bake them; that ruins them. Much depends upon mashed potatoes being served at table *hot*, and freshly made. They are very nice prepared *a la neige*.

## LYONNAISE POTATOES.

Ingredients: Half a pound of cold boiled potatoes, two ounces of onion, a heaping tea-spoonful of minced parsley, butter the size of an egg.

Slice the cold boiled potatoes. Put the butter into a saucepan,

and when hot throw in the onion (minced), which fry to a light color; add the sliced potatoes, which turn until they are thoroughly hot, and of light color also; then mix in the minced parsley, and serve immediately while they are quite hot. The potato-slices should be merely moistened with the butter dressing.

## SOME DISHES FOR "BABY."

No particular diet can be recommended for the infant that is so unfortunate as to be deprived of its natural nourishment. What agrees with one is often quite unsuccessful with another. Different kinds of diet can only be tested.

Children's little illnesses are often the result of food which, in their case, is unas-

### Tables of Weights, Measures, Etc. (Continued).

#### TO MEASURE CORN IN THE CRIB.

Corn is generally put up in cribs. This rule will apply to a crib of any size or kind.

Two cubic feet of good, sound, dry corn in the ear will make a bushel of shelled corn. To get, then, the quantity of shelled corn in a crib of corn in the ear, measure the length, breadth, and height of the crib *inside*; multiply the length by the breadth, and the product by the height; then divide the result by two, and you have the number of bushels of shelled corn in the crib.

In measuring the height, of course the height of the corn is intended.

similating and indigestible. It is often better to attempt a change of food than to resort to medicines.

City babies generally thrive poorly with cow's milk. Some can stand it,

however, diluting it with a third water, adding a slight thickening of rice, well boiled and mashed, and also a little sugar. Others thrive well on goat's milk, when no other kind will answer. The Borden condensed milk serves like a charm with very young infants in cold weather; but in warm weather its excessive sweetness seems to cause acidification when taken. In New York, where it may be obtained fresh, without sweetening, I have heard that it is more satisfactory.

Some babies are ruddy and strong with an oatmeal diet (oatmeal porridge strained and mixed with the milk). This is especially successful in Ireland and Scotland. However, in the warm climate of many of our cities in summer, I have known the oatmeal diet to cause eruptions or boils. It is almost a crime to undertake to bring up children artificially in warm summer climates. Many a heart-ache is caused when, failing to supply the natural food, nothing would seem to agree with the baby.

## PAP.

Put a little butter into a saucepan for the purpose of keeping the mixture from sticking. When it is hot, pour in a thin batter of milk and flour, a little salted; stir well, and boil gently about five minutes; then add a little sugar. If the child is over three months old, an egg may be mixed in the batter for a change.

**A USEFUL TABLE.****WEIGHTS OF CUBIC FEET OF DIFFERENT SUBSTANCES.**

The following table, computed from actual experience, will be found very useful in calculating the weight of loads, etc.,—or the weight of any of the articles mentioned in bulk. It shows the weight per cubic foot. All that is necessary, therefore, is to measure the bulk; ascertain the number of cubic feet in it; multiply this by the weight per foot, and divide by 2,000, when you will have the weight per ton.

Substance.	Weight per cubic foot.
Cast Iron . . . . .	450 lbs.
Loose Earth . . . . .	95 "
Common Soil, compact . . . . .	124 "
Clay, about . . . . .	135 "
Clay, with stones . . . . .	160 "
Brick . . . . .	125 "
Ash, green . . . . .	58 "
Ash, dry . . . . .	50 "
Beech, green . . . . .	58 "
Beech, dry . . . . .	50 "
Oak, green . . . . .	70 "
Oak, dry . . . . .	43 "
Elm, green . . . . .	66 "
Elm, dry . . . . .	37 "
Cherry, dry . . . . .	45 "
Hickory, dry . . . . .	52 "
Yellow Pine, dry . . . . .	34 "
White Pine, dry . . . . .	30 "
Poplar, dry . . . . .	36 "
Walnut, dry . . . . .	42 "

**WHEAT-FLOUR AND CORN-MEAL GRUEL.**

Tie wheat flour and corn meal (three-quarters wheat flour and one-quarter corn meal) into a thick cotton cloth, and boil it three or four hours. Dry the lump, and grate it as you use it. Put on the fire cream and water (one part cream to six parts water), and when it comes to a boil, stir in some of the grated lump, rubbed to a smooth paste with a little water. Salt it slightly. Judgment must be used as to the amount of thickening. For a young infant the preparation should be thin enough to be taken in the bottle; if the child is older, it may be thicker. If the child is troubled with constipation, the proportion of corn meal should be larger; if with summer complaint, it may be left out altogether.

## USEFUL HOUSEHOLD RECIPES AND RECEIPTS.

### TO CURE GASTRALGIA, OR INFLAMMATION OF THE STOMACH.

1. Apply a poultice of ice for ten minutes to the pit of the stomach. The ice must be chopped up in small pieces and inclosed in an india-rubber bag. 2. On removing the ice apply a mustard plaster to the

Weights of One Bushel of Different Things, AS RECOGNIZED BY THE LAWS OF THE UNITED STATES.			
Bushel.	Lbs.	Bushel.	Lbs..
Wheat . . . . .	60	Peas . . . . .	60
Shelled Corn . . . . .	56	Blue Grass Seed . . . . .	44
Corn in the Ear . . . . .	70	Buckwheat . . . . .	52
Rye . . . . .	56	Dried Peaches . . . . .	33
Oats . . . . .	32	Dried Apples . . . . .	26
Barley . . . . .	47	Onions . . . . .	57
Irish Potatoes . . . . .	50	Salt . . . . .	50
Sweet Potatoes . . . . .	55	Malt . . . . .	38
White Beans . . . . .	60	Bran . . . . .	20
Clover Seed . . . . .	60	Turnips . . . . .	55
Timothy Seed . . . . .	45	Cornmeal . . . . .	48
Flax Seed . . . . .	56	Fine Salt . . . . .	55
Hemp Seed . . . . .	44	Hungarian Grass Seed, 50	

same spot, and keep it on as long as it can be borne. 3. A table-spoonful of pounded ice should be taken every five minutes for an hour. The ice should be pounded with sugar and suddenly swallowed, and not be allowed to melt in the mouth. 4. Take a mustard bath three times a week, with two pounds of mustard in it. This is rather heroic treatment, but is highly recommended.

### FOR FEVER AND INFLAMMATION.

A very pleasant and cooling drink is made by macerating two sliced lemons with two ounces of sugar in one pint of boiling water. Drink it freely when cool.

### FOR THE ITCH.

Liquor of benzine, flours of sulphur and white chalk, equal parts, half an ounce; soft soap and lard, equal parts, one ounce. Make an ointment and rub the whole body with it three nights in succession, and then take a warm bath. The insect will be killed.

### FOR A SUDDEN COLD.

Take tincture of the chloride of iron and glycerine, equal parts; one tea-spoonful in a wine glass of water. Sometimes a single dose will cure a cold, if taken immediately after it begins. Three or four doses are all that will usually be required in any case.

### CURE FOR NEURALGIA.

Make a poultice of our common field thistle by macerating the leaves, and apply it to the place of the pain. Make a tea of the same and drink it freely.

### HOW TO TREAT A STY.

The sty is a small boil protruding from the eyelid. It will usually pass away of itself, but its cure may be hastened by applying a warm poultice of bread and water in a small linen bag. Apply three or four times a day, and each time foment the eye with warm milk and water.

#### What Constitutes a Carload.

In general, 20,000 pounds is a carload, of 70 barrels of salt, 70 of lime, 90 of flour, 60 of whiskey, 200 sacks of flour, 6 cords of hard wood, 7 of soft, 18 to 20 head of cattle, 60 to 60 head of hogs, 80 to 100 head of sheep, 6,000 feet of solid boards, 17,000 feet of siding, 13,000 feet of flooring, 40,000 shingles,  $\frac{1}{2}$  less hard lumber,  $\frac{1}{4}$  less green lumber, 1-10 less of joists, scantling, and all other large lumber, 340 bushels of wheat, 360 of corn, 680 of oats, 400 of barley, 360 of flaxseed, 360 of apples, 480 of Irish potatoes, 360 of sweet potatoes, 1,000 bushels of bran.

The foregoing table may not be exactly correct, for the reason that railroads do not exactly agree in their rules and estimates, but it approximates so closely to the general average that shippers will find it a great convenience as a matter of reference.

mixed to consistency of paste in warm water. Rub the surface to be cleansed quite briskly, and wash off with cold water. This will leave a clean bright surface.

### ACHING FEET.

To relieve aching feet, dip them in cold water for a few minutes, and then rub them

### TO CLEAN PAINT.

Smear a piece of flannel in common whiting

briskly, or pull them. Some time since, we saw two boys who had walked from Lowell nearly to Boston on the railroad. One appeared to be about ten, and the other seven years old. The little one was very tired, and when he laid down the older one pulled his legs, first one and then the other. We asked him what he did that for, and he said it stopped their aching.

### COUGHS AND BRONCHITIS,

The result of cold, can be cured by taking acetic syrup of sanguinaria and of lobelia.

### TORPID LIVER

And diseases of the bladder are cured by taking fifteen drops of Mecca oil in a table-spoonful of Scotch ale five times a day.



### WARTS AND BUNIONS.

Warts and bunions may be cured by applying Mecca oil, and wrapping the part in kid every night.

### IRON-RUST, MILDEW, ETC.

Iron-rust is removed by salt mixed with lemon-juice. Mildew by dipping in buttermilk and laying in the sun. Ink stains may sometimes be taken out by smearing with hot tallow, left on when the stained article goes to wash. Freezing will take out old fruit stains, and scalding with boiling water will remove those that have never been over the week.

### TO CLEAN GOLD CHAINS.

Put the chains in a small glass bottle with warm water, a little tooth powder, and some soap. Cork the bottle, and shake it for a minute violently. The friction against the glass polishes the gold, and the soap and chalk extract every particle of grease and dirt from the

### Quantity of Seeds required per Acre.

Wheat . . . . .	1½ to 2 bu.
Oats . . . . .	. 3 "
Peas . . . . .	. 2 to 3 "
Buckwheat . . . . .	. ½ "
Corn in drills . . . . .	. 2 to 3 "
Broom Corn . . . . .	. ½ "
Rye . . . . .	. 1½ "
Barley . . . . .	. 2 "
White Beans . . . . .	. 1½ "
Corn sown . . . . .	. 4 "
Corn in hills . . . . .	. 4 to 8 "
Potatoes . . . . .	. 10 to 15 "
Minet . . . . .	. ½ "
Orchard Grass . . . . .	. 2 "
Mixed Lawn Grass . . . . .	. 1 to 2 "
Blue Grass . . . . .	. 2 "
Red Top . . . . .	. 1 to 2 pks.
Clover, white . . . . .	. 4 qts.
Clover, red . . . . .	. 8 "
Timothy . . . . .	. 6 "
Beets . . . . .	. 3 lbs.
Ruta Bagas . . . . .	. ½ "
Carrots . . . . .	. 2 "
Tobacco . . . . .	. 2 oz.

interstices of a chain of the most intricate pattern; rinse it in clear cold water, wipe with a towel, and the polish will surprise you.

### TO CLEAN PAINT.

Mix together one pound of soft soap, half a pound of finely-powdered pumice-stone, and a half pound of pearlash, with

hot water, into a thin paste. Paint the mixture on whatever requires cleaning, with a brush, then in five or ten minutes wash it off with clean water.

### TO CLEAN ENGRAVINGS.

Put clean pieces of phosphorus in a vessel partially covered with water. Moisten the engraving and hang it over the air made by the phosphorus and water. It removes mildew and other stains from paper and walls.

### TO KILL INSECTS ON PLANTS, ETC.

To kill lice and other insects on plants and animals, boil seven pints of water down to five pints, after having put into it three and a half ounces of chips of quassia and five drachms of powdered saucersacré. Apply it to the insects.

## WASHING COLORS.

A spoonful of ox-gall to a gallon of water will set the colors of almost any goods soaked in it previously to washing. A teacup of lye in a pail of water will improve the color of black goods. Nankin should lie in lye before being washed; it sets the color. A strong tea of common hay will preserve the color of French linens. Vinegar in the rinsing water for pink or green calicoes will brighten them. Soda answers the same, and for both purple and blue.

## TO CLEAN TINWARE.

An experienced housekeeper says the best thing for cleaning tinware is common soda. She gives the following directions: Dampen a cloth and dip in soda and rub the ware briskly, afterwards wipe dry. Any blackened ware can be made to look as well as new.



Our "Creedmoor" suits for little boys 4 to 10 years of age consist of two pieces, Jacket and Pants, and is made in a variety of grades and styles of fabrics, such as Scotch Cheviots, Plaids, and Fancy Mixed Cassimeres,—is the latest and most approved style of suit for school purposes. Price \$4 to \$12.

wet, but very dingy and dirty when dry, and will soon crack and peel off. But if you wish to preserve them, and have them look new and nice, wash them with soft flannel and lukewarm water, and wipe perfectly dry. If you want them to look extra nice, after they are dry drop a few spoonfuls of milk over them, and rub them with a dry cloth.

## TO CLEAN OILCLOTHS.

To ruin them, clean them with hot water or soap-suds and leave them half wiped, and they will look very bright while

## TO CLEAN SILK.

Pare three potatoes, cut them into thin slices, and pour on them half a pint of boiling water. When cold strain the water and add an equal

quantity of alcohol. Sponge the silk on the right side and iron on the wrong side. Cloth, velvet and crape may be cleaned in the same way.

## TO REMOVE INK STAINS FROM PAPER.

Make a solution of cyanide of potassium in one tumbler and of oxalic acid in another. Dip a camel's-hair brush alternately in each and apply.

### TO WASH CALICO WITHOUT FADING.

Dissolve a gill and a half of salt in two quarts of water. Put the calico into the liquid while hot, and leave it until cold. In this way the colors are made permanent, and will not fade when afterwards washed.

### TO CLEAN FEATHERS.

Dissolve four ounces of white soap, cut small, in four pounds of moderately hot water, in a basin, and make the solution into a lather by beating with a small rod. Then introduce the feathers, and rub them well with the hand for five minutes. They are next to be washed in clean water as hot as the hand can bear it.

### TO MAKE GOOD BLACK INK.

Take forty-two ounces of coarsely-powdered nutgalls, fifteen ounces of gum Senegal, eighteen ounces of sulphate of iron, three drachms of aqua ammonia, twenty-four ounces of alcohol; digest these in eighteen quarts of rain water until the fluid becomes sufficiently black.

Table of Dimensions of Various Measures of Capacity.

SIZE.	Diam. of top.	Diam. of bot.	Height.
1 gal. . . .	5½	6½	9½
½ " . . . .	4	4½	8
1 qt. . . . .	3½	4	5½
1 gal. . . . .	4	7	8½
½ " . . . . .	6½	4	4
5 " . . . . .	8	13½	12½
3 " . . . . .	7	11½	10½
2 " . . . . .	6	10½	8½
1 " . . . . .	3½	8½	7½
20 qts. . . .	19½	13	8
16 " . . . .	18	11½	6½
14 " . . . .	15½	9½	6½
10 " . . . .	14½	11	4½
1 pt. . . . .	2½	3½	4½
½ " . . . . .	2½	2½	3½
3 qt. . . . .	3½	6	8½
1 pt. . . . .	4½	3½	2½
½ gal. . . . .	3½	6½	6½
1 " . . . . .	2½	5½	5
1 " . . . . .	2	4½	4½
½ " . . . . .	1½	3½	3½
2 qt. . . . .	9	6	3½
3 pt. . . . .	8½	5½	2½
1 " . . . . .	6½	4	2½
Pie. . . . .	9	7½	1½

### A GOOD OINTMENT.

Boil an egg until it is pretty hard; take out the yolk, and rub in with enough pure glycerine to make a salve of the desired consistence. We have found this to be an ointment of superior efficacy for sore nipples, chapped lips, and similar irritable conditions of the skin. It is a standard in our own practice, and it will keep free from rancidness in all weather, and deserves notice by the profession.

### CHILDREN'S COLDS.

The following is an excellent and safe remedy: Take

onions, slice thin, and sprinkle loaf sugar over them; put in the oven and simmer until it makes a thick syrup. Very nice. Give a teaspoonful as seems to be needed, four or five times a day.

### TO REMOVE STAINS FROM A MATTRESS.

Make a thick paste by wetting starch with cold water. Spread this over the stain, first placing the mattress in the sun. Rub off in a couple of hours, and if the ticking is not perfectly clean repeat the process.

**A STRONG CEMENT.**

A useful cement in uniting artificial teeth and for other purposes is made by taking five parts gutta percha, one part white wax, and adding a few drops of oil of cloves.

Another good cement can be made by dissolving one part of white wax in fifteen parts of benzine. Apply with a brush.

**LEMON FOR A COUGH.**

Roast the lemon very carefully without burning it; when it is thoroughly hot, cut and squeeze into a cup upon three ounces of sugar, finely powdered. Take a spoonful whenever your cough troubles you. It is good and agreeable to the taste. Rarely has it been known to fail of giving relief.

**TO CURE TOOTH-ACHE.**

A well-known dentist, who has tried the remedy on some nervous people who have old roots of broken teeth, and are too timid to permit an attempt to remove them, makes the following public for the benefit of all whom it may concern :

**Total Statistics of the last U. S. Census.**

The total population of the country is about thirty-eight and a quarter millions.

Total number of deaths in the current census year, 492,263, or about 1,349 per diem.

The births number 1,100,475, or about 3,000 per diem.

The blind number about 20,000.

The deaf and dumb, about 16,000.

The idiotic, about 24,000.

The insane, about 37,000, nearly one-third of whom are of foreign birth.

Persons over 80 years of age number about 150,000.

Persons over 90 years of age number about 7,000.

Persons over 100 years of age number about 3,500.

Of those over 80 years, the females outnumber the males by about 12,000.

Of those over 90 years, the females are in excess by about 1,200.

Of those over 100 years, the females exceed the males by about 1,000.

To persons having a hollow tooth, allowing the air to reach the nerve, I would advise that they get some spirits of nitre and mix with alum; saturate a little cotton with it and apply it to the cavity. If the pain extends upward towards the eye, or takes the form of neuralgia, procure some horse-radish leaves, take

out the stems, wet them, and apply on the face over the pain, and I think you will get relief. If you have no radish, try beet leaves; they may answer the same purpose.

**TO REMOVE GREASE STAINS FROM SILK.**

Rub the spot briskly with brown paper. If this does not remove the stain, lay the silk upon the table with an ironing cloth under it, the right side of the silk next to the cloth; then put a piece of brown paper over it and apply a flat-iron just hot enough to scorch the paper.

**TO PRESERVE POLISHED STEEL FROM IRON RUST.**

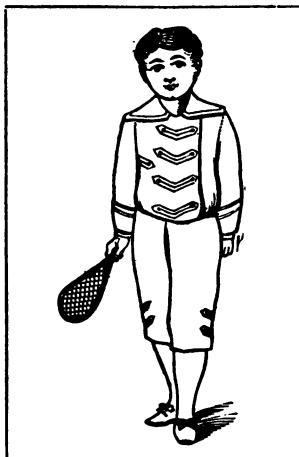
Warm pure paraffine, rub it on the polished surface, and then wipe it off with a woollen rag.

## A GOOD DEODORIZER.

Take tincture of camphor and tincture of myrrh, of each three drachms; soap liniment, two drachms; acetic acid, twenty drops; oil of pitch, one drachm. Mix and apply.

## CLEANSING BLANKETS.

It is quite as important to have the blankets on our beds clean as to have the sheets pure and white. The foul emanations which they absorb in time make the bed anything but sweet. The *Boston Journal of Chemistry* gives the following method of cleansing them: "Put two large table-spoonfuls of borax and a pint of soft soap in a tub of cold water. When dissolved, put in a pair of blankets, and let them remain over night. Next day rub and drain them out, and rinse thoroughly in two waters, and hang to dry. Do not ring them." But this is not the only domestic use to which borax



Our "Newport" or Sailor Blouse Suits for little Boys of 3 to 10 years is made up usually in Blue or Gray Flannel or Yacht Cloth, plain or trimmed. It is a very desirable garment for Summer wear, always in style, and is made up Single or Double Breasted. Price \$2.50 to \$10.

may be put. Borax is the best cockroach exterminator known. This troublesome insect has a peculiar aversion to it, and will never return where it has once been scattered. As the salt is perfectly harmless to human beings, it is much to be preferred for this purpose to the poisonous substances commonly used. Borax is also valuable for laundry use. To about ten gallons of boiling water add a handful of borax, and you need use only half the ordinary allowance of soap. For laces, cambrics, etc., use an extra quantity of this

powder. It will not injure the texture of the cloth in the least. For cleansing the hair nothing is better than a solution of borax-water. Wash afterward with pure water, if it leaves the hair too stiff. Borax dissolved in water is also an excellent dentifrice or tooth wash.

## PASTE FOR LABELS.

Melt one ounce of good glue with two ounces of white sugar and half an ounce of gum, in a dish on a spirit lamp,—the glue must have macerated two hours in water,—shake continually in four ounces of water; boil till the mass is a fluid; cover the labels with this paste, and let them dry.

## TO PREVENT CHAFING IN INFANTS.

Oxide of zinc and starch, equal parts; dust over the chafed place. Or take subnitrate of bismuth, and put it in a bag, and dust over the chafed places with it.

## FOR CHOLERA INFANTUM.

Phosphate of lime, one ounce; pulverized sugar, two ounces; corn starch, four ounces; mix. Add a tea-spoonful of equal parts of milk and water, and feed the child with it freely.

## FOR THE BITE OF A MAD DOG.

Take the root of elecampane, one and a half ounces, slice or bruise it, and put it into a pint of boiling water, strain, and drink it fast-  
ing. Repeat the dose if necessary. This is said to have saved many from hydrophobia.

## BEDS.

These are very necessary as well as convenient and comfortable. Like all other things in this world, however, there are good and bad beds.

gases and odor imparted to them from the human body may be removed. The room also should be well ventilated. There are many materials that make much more healthful beds than feathers, among which may be enumerated hair, husks, straw, springs, etc. Cotton will answer for some constitutions; but for most it is too heating. Many patients tell their physicians they cannot sleep on a bed made of cotton. It produces a restless, itching sensation, like that of insects crawling over the body. Hard beds are much to be preferred to soft ones, and that for more reasons than can here be stated.

## Rates of Travel per Hour.

A man walks . . . . .	4 miles.
A horse trots . . . . .	12 "
A horse runs . . . . .	20 "
A steamboat runs . . . . .	18 "
A sailing vessel runs . . . . .	8 "
Slow rivers flow . . . . .	4 "
Rapid rivers flow . . . . .	7 "
A moderate wind blows . . . . .	7 "
A storm moves . . . . .	36 "
A hurricane moves . . . . .	80 "
A rifle ball moves . . . . .	1,000 "
Sound moves . . . . .	743 "
Light moves . . . . .	102,000 "
Electricity moves . . . . .	288,000 "

## Distance Sound may be Heard on a Still Day.

Human Voice . . . . .	150 yards.
Rifle . . . . .	5,300 "
Military Band . . . . .	5,200 "
Cannon . . . . .	35,000 "

Feather beds are injurious in every way to health, and should be dispensed with. The way many manage them is also very absurd: they rise from them in the morning, make them up steaming hot, close the doors and windows, and leave all till bedtime. Then the scene is acted over again. All beds should be thoroughly aired after being used, that the

## FOR SCURVY.

Nitrate potash, one drachm at a dose, with vinegar as a drink.

## FOR ALL NERVOUS DISEASES.

Tincture of bitter orange peel, two ounces; proof spirit, one pint. Macerate and percolate. Dose, one to two drachms.

## FOR DYSPEPSIA.

Take one part of carbohc acid and five parts of water, and of this solution take twenty drops three times a day further diluted with water.

## TO REMOVE A GLASS STOPPER.

If a glass stopper won't move, hold the neck of the bottle to a flame, or warm it by taking two turns of a string and see-saw it; the heat engendered expands the neck of the bottle before a corresponding expansion of the stopper.

## BONES IN THE THROAT.

The white of an egg is said to be a specific for fish bones sticking in the throat. It is to be swallowed raw, and will carry down

## Power of the Horse.

A horse of average power produces the greatest effect in drawing a load when exerting a force of  $187\frac{1}{2}$  pounds, with a velocity of  $2\frac{1}{2}$  feet per second, working eight hours per day. A good horse can exert a force of 480 pounds for a short time. In calculating the strength for horse machinery the horse's power should be considered 400 pounds.

## Power of Man.

A man of average power produces the greatest effect when exerting a force of  $31\frac{1}{2}$  pounds, with a velocity of 2 feet per second, for 10 hours in a day. A strong man will raise and carry from 250 to 300 pounds.

a bone with ease and certainty. There is also another fact touching eggs which should be remembered. When, as sometimes happens by accident, corrosive sublimate is swallowed, the white of two eggs will neutralize the poison, and change the effect to that of a dose of calomel.

## TO CURE A FELON.

As soon as the felon begins, wrap the part in a cloth saturated with the tincture of lobelia.

## FOR ASTHMA.

Take from fifteen to thirty drops of chloroform in any mucilaginous substance, such as gum arabic or slippery elm bark.

## FOR CANCER.

Citric acid, one drachm, and water, eight ounces, makes a soothing application for the pain of cancer.

## FOR SLEEPLESSNESS.

Bromide of potassa in thirty or forty grain doses usually produces sleep in cases of functional derangement of the nervous system.

## FOR PILES.

Cayenne pepper freely used with meals is a good remedy.

## QUININE BITTERS.

Dissolve twenty-four grains in a drachm of alcohol, then add three ounces of simple, or orange-peel, syrup. Dose, one tea-spoonful three times a day to give an appetite. But a better preparation is the citrate of iron and quinine, as follows: Ferocitrate and quinia, one drachm, dissolved in proof spirits, and add an ounce and a half of orange-peel syrup. Dose: a tea-spoonful. This is the best way to take iron and quinine.

## RED CENTAURY BITTERS.

Put an ounce dried into a pint of good spirit, and let it stand eight days. Dose: a tea-spoonful or two in a wine-glass of water. Tonic, and good for females in suppressed menses.

## COLUMBO BITTERS.

Take of columbo bruised, one ounce; boiling water, one pint. Dose: a large wine-glass every



Sailor Blouse Kilt for Children 2½ to 5 years, is made in Fancy Plaids, Cassimeres, and Blue and Gray Flannel, and forms a complete and unique little suit. Price, \$3, \$4, \$5, \$6 and \$8.

two or three hours. This is very useful in weak stomach and bowels.

## DUTCH BITTERS.

Of gentian and orange peel take two hundred and forty grains; cinnamon, seventy grains; calamus, seventy grains; birch root, thirty grains; coriander, one hundred and eighty grains. Reduce all the ingredients to powder, macerate them eight days in good gin, and then add four ounces of simple syrup and three

ounces of sugar. These bitters are useful in many cases of indigestion and loss of appetite.

## FOR A MOSQUITO BITE.

Apply oil or vinegar, lime juice or spirits of camphor, or camphor mixture.

## BITES OF VENOMOUS SERPENTS.

Apply caustic potash to the wound; or *eau de luce* is said to be a certain antidote against the bites or stings of the most venomous



serpents or spiders. Lint wet with either of these should immediately be applied to the injured part, and renewed as often as it becomes dry. Or a poultice made of quicklime and soap should be applied to the bitten part, and as much cayenne or red pepper, mixed in spirits, swallowed every hour, as the stomach will bear. Or a free use of whiskey may be made; or the juice of plantain and horehound, in doses of a table-spoonful, may be taken every hour; or the blood may be freely sucked from the wound. A tight ligature should be put around the leg or arm when a person is bitten in the leg or hand. If a toe or finger is bitten, cutting it off may save the body.

### STICKING PLASTER.

Common sticking plaster can always be procured at the shops, and it is useful for many purposes. When this is used in dressing a wound, it should be applied by straps, one-half being fastened on one side of the wound and the other on the skin on the other side of the wound, drawing it tight and holding it firmly till the warmth of the part secures it.

### TO STOP PAIN.

Take rye flour

### LAWS FOR THE MILLION.

A note dated on Sunday is void.  
 If a note be lost or stolen, it does not release the maker; he must pay it.  
 An indorser of a note is exempt from liability if not served with notice of its dishonor within twenty-four hours of its non-payment.  
 Notes bear interest only when so stated.  
 Each individual in partnership is responsible for the whole amount of the debts of the firm.  
 Ignorance of the law excuses no one.  
 An agreement without consideration is void.  
 Signatures in lead-pencil are good in law.  
 A receipt for money is not legally conclusive.  
 Contracts made on Sunday cannot be enforced.  
 A contract made with a minor is voidable.  
 A contract made with a lunatic is void.

and vinegar, as thick as for buck-wheatcakes, half a tea-spoonful of mustard; grease the pan well and bake it—apply to the painful part.

### FOR SCROFULA SWELLING.

Take one pound of boiled carrots, one ounce of flour; mix with hot water enough to make a poultice and apply.

### FOR GANGRENE.

Take one pint of warm milk, one gill of yeast, and slippery elm bark finely powdered, enough to make a poultice.

### COOLING WASH.

Sugar of lead, one drachm; soft water, half a pint. This wash is very cooling to an inflamed part.

### FOR ERUPTIONS ON THE SKIN.

Take baberry, lobelia, and yellow dock, fine; add a table-spoonful to one pint of spirits, apply often.

## FOR DISCOLORATION OF THE SKIN,

Or spots which are often troublesome, either of the following washes may be used:—

Sulphuret of potassa, commonly called "liver of sulphur," one ounce in a pint of water.

Weak sulphuric acid—"white vitriol,"—two drachms in one pint of water.

Sulphate of zinc, half an ounce to one pint of water; or the sulphur water may be used, half an ounce to a pint of water.

## TOAST WATER.

Take a slice of fine stale bread, cut thin, and carefully toasted on each side, browned, but not burnt. Put it into a stone jar and pour over it as much boiling water as you wish. Cover the jar, and when cool it is fit for use. It is nourishing, and very valuable for weak stomachs.

## CINNAMON WATER.

Steep one pound of cinnamon bark, bruised, in a gallon and a half of water and one pint of brandy for two days. Then distil



Scotch Dress Kilt (3 pieces), for Children 3 to 6 years, forms a handsome costume, and is made in Blue Broadcloth handsomely trimmed, or Mixed and Fancy Cassimeres, full box-plaited skirts. Price, \$5, \$8, and \$10.

off one gallon. It is an agreeable aromatic water, possessing the fragrance and virtue of the spice.

## SYRUP FOR CONSUMPTION.

Take a peck of tamerack bark,—which has been taken from the tree without rossing,—spikenard root, one-half pound; dandelion root, one-fourth pound; hops, two ounces. Boil these sufficiently to get the strength in two or three gallons of water; strain, and boil down to one gallon; when blood warm, add

three pounds of honey and three pints of best brandy; bottle, and keep in a cool place. Dose: drink freely of it three times a day, before meals, at least a gill or more, according to the strength and age of the patient. This has raised many a person from an almost certain death-bed, and sent them rejoicing through many years of life and health, to bless their friends and enjoy their pleasant company.

## EYE WASH, OR WATER.

Powdered borax, one ounce; pure water, one quart. Mix, and let it stand six hours. Useful in sore eyes, sore nipples, canker, etc.

**ROSE WATER.**

Take of fresh gathered roses, six pounds; water, two gallons; distil off one gallon. It is valued chiefly on account of its fine flavor.

**STAINS BY IRON RUST.**

Wash the cloth in suds and rinse. While wet rub ripe tomato juice on the spots. Place it in the sunshine until nearly dry, then wash in another suds.

**TO CAUSE HENS TO LAY EGGS.**

Feed them with fresh malted barley mixed with warm water. In cold weather throw in a little cayenne.

**SWEET BREATH.**

Take two ozs. of concentrated solution of chloride of soda. To two tablespoonfuls of water add ten drops of the soda, and rinse the mouth freely. Take a mouthful and keep it in two or three minutes, and repeat. Use the same preparation for ill-

**GENERAL INFORMATION.**

The circumference of a circle equals the diameter multiplied by 3.1416, the ratio of the circumference to the diameter.

The area of a circle equals the square of the radius multiplied by 3.1416.

The area of a circle equals one quarter of the diameter multiplied by the circumference.

The radius of a circle equals the circumference multiplied by 0.159155.

The radius of a circle equals the square root of the area multiplied by 0.56419.

The diameter of a circle equals the circumference multiplied by 0.31831.

The diameter of a circle equals the square root of the area multiplied by 1.12838.

The area of an eclipse equals the product of both diameters and .7854.

smelling feet or other unpleasant odors.

**LIQUID BLACK-ING.**

Take ivory black five ozs., molasses, four ozs., sweet oil, three-fourths of an ounce; titurate until the oil is perfectly killed, then stir in gradually vinegar and beer bottom, a quarter of

a pint of each, and continue the agitation till the mixture is complete.

**TO DRIVE OFF RATS.**

Use carbolate of lime freely wherever they are most troublesome.

**FOR ERYSIPELAS.**

Take ten grains of sulphate of soda to one ounce of water. Apply on lint to the affected surface, and beyond it.

**FOR BLEEDING AT THE NOSE.**

Apply tansy leaves to the nose, or smell them.

**TO DESTROY WARTS.**

Mix equal parts of powdered rosin and verdigris, and apply.

**TO CLEAN MARBLE.**

Apply with a brush a thick coat of gum arabic; expose it to the sun, and in a short time if it does not peel off, wash the marble with clean water.

**LIQUID GLUE.**

Crack up the glue and put it in a bottle; add to it common whiskey, shake up, cork tight, and in a few days it will be ready for use.

**TO BEAUTIFY THE TEETH.**

Dissolve two ounces of borax in three pounds of boiling water, and before it is cold, add one tea-spoonful of the spirits of camphor, then bottle for use. A table-spoonful of this mixture, mixed with an equal quantity of tepid water and applied daily with a soft brush, preserves and beautifies the teeth, extirpates all tartarous adhesions, arrests decay, induces a healthy action of the gums, and makes the teeth pearly white.



Our celebrated "Hub" suit, so popular with parents, is also in constant demand. This little garment is in Jacket and Pants; the former, being double breasted, is made in a variety of goods specially suited to school wear. Price \$8 and \$10.

**VARNISH FOR LEATHER.**

Take two parts by weight of rosin, and one of india rubber, and heat them in an earthenware vessel till they are fused together, after which they should be stirred till they are quite cold. A little boiled linseed oil may be added while the materials are hot.

**A GOOD BAKING POWDER.**

Mix six parts of carbonate of soda, four parts tartaric acid, two parts of fine sugar, and one part of salt.

**HAIR DRESSING.**

Mix one ounce of pure glycerine with six of water, and add a few drops of bergamot. Another good dressing for the hair is made by dissolving one ounce of castor oil in eight ounces of strong alcohol. Add a few drops of bergamot or lavender.

**FOR BITES AND STINGS OF INSECTS.**

Dissolve an ounce of borax in a pint of pure or distilled water. If necessary double the amount of borax.

**TO REMOVE IRON RUST, ETC., FROM MARBLE.**

Wash the spots with a solution of oxalic acid.

**TO PREVENT ITCHING IN SKIN DISEASES.**

Take equal parts of glycerine and yolk of egg. Mix thoroughly and apply to the affected part.

**A SURE CURE FOR BOILS.**

Dr. Simon, a physician of Lorraine, states that as soon as the characteristic culminating point of a boil makes its appearance, he puts in a saucer a thimbleful of camphorated alcohol, and dipping the ends of his middle fingers with the liquid, rubs the inflamed surface, especially the central portion, repeating the operation eight or ten times, continuing the rubbing at each time for about half a minute.

**GENERAL INFORMATION.**

The area of a triangle equals the base multiplied by one-half its altitude.

The side of an inscribed equilateral triangle equals the diameter of the circle multiplied by 0.86.

The side of an inscribed square equals the diameter of a circle multiplied by 0.7071.

The side of an inscribed square equals the circumference of the circle multiplied by 0.225.

The circumference of a circle multiplied by 0.282 equals one side of a square of the same area.

The side of a square equals the diameter of a circle of the same area multiplied by 0.8862.

The solidity of a sphere equals its surface multiplied by one-sixth of its diameter.

He then allows the surface to dry, placing a slight coating of camphorated olive oil over the affected surface. He states that one such application in almost all such cases causes boils to dry up and disappear. The application should be made at morning, at noon, and in the

evening. He avers that the same treatment will cure whitlows and all injuries of tips of fingers. As soon as pain and redness appear the fingers should be soaked for ten minutes in camphorated sweet oil. The relief is said to be immediate, and three applications are generally enough to afford a cure.

**TO MAKE SAND SOAP.**

Melt any white soap and mix thoroughly with it seven or eight parts of finely sifted white sand. When cold, mold it into balls.

**TO CURE CHILBLAINS.**

Cut an onion in slices and with these rub the chilblains thoroughly every night before a good fire until they disappear.

**TO REMOVE PAINT FROM CLOTHING.**

Use coal naptha or benzine

### VENTILATED CELLARS.

The cellar should be thoroughly ventilated, whenever the temperature outside is above the freezing point. This is absolutely necessary for the health of the family. The fruit and vegetables will also keep better. It is very convenient to have a thermometer hanging in the cellar, and whenever the temperature rises above forty-five degrees, a door or window, or both may be opened, even on the coldest days, for a few minutes, provided the stream of cold air does not fall directly on anything easily affected by frost. How long you may safely reduce the temperature in the cellar depends on its construction. If it is a "warm cellar," it will do no harm to keep the doors and windows open until the temperature of the cellar is down to within a few degrees of freezing; but if the cellar is at all liable to freeze in cold weather, it will not be safe to reduce the temperature so low, because, if a very cold, windy night should follow, the potatoes

#### GENERAL INFORMATION.

The surface equals the product of the diameter and circumference.

The surface of a sphere equals the square of the diameter multiplied by 3.1416.

The surface equals the square of the circumference multiplied by 0.3183.

The diameter of a sphere equals the square root of the surface multiplied by 0.56419.

The square root of the surface of a sphere multiplied by 1.772454 equals the circumference.

The diameter of a sphere equals the cube root of its solidity multiplied by 1.2407.

The circumference of a sphere equals the cube root of its solidity multiplied by 8.8978.

might be frozen. Should there be danger of this, a kettle or two of boiling water sprinkled about the cellar floor before going to bed, will do much to prevent frost. Water in freezing gives out heat. And we have had our cistern in the cellar freeze over an inch thick, while potatoes in

the same cellar were not injured.

### DON'T WASTE SOAP-SUDS.

It is well to have grape vines planted so that the waste liquids from the wash-house can be used to fertilize them. If there is any food, the vine especially loves, it is the soapy liquids which accumulate on washing days in families. Vines drenched every week with these liquids will flourish astonishingly, and extend themselves so as to cover large buildings, every branch bearing fruit. A distinguished Ohio horticulturist says that his family of ten persons eat a ton of grapes, fresh and canned, during the year; and he thinks it not only pays in the matter of health, but pays also in the saving of grocers' bills through the diminished desire of pastry, and other rich food.

### MEDICAL VALUE OF ASPARAGUS.

A medical correspondent of an English journal says that the advantages of asparagus are not sufficiently estimated by those who

suffer with rheumatism and gout. Slight cases are cured in a few days by feeding on this delicious esculent, and more chronic cases are much relieved, especially if the patient avoids all acids, whether in food or beverage. The Jerusalem artichoke has also a similar effect in relieving rheumatism. The head may be eaten in the usual way, but tea made from the leaves of the stalk, and drank three or four times a day, is a certain remedy, though not equally agreeable.

### WORMS IN FLOWER POTS.

Many ladies are puzzled how to get rid of the detestable worms that will infest the earth in their flower-pots. The following recipe

is recommended to destroy the pests. "Put one ounce of ammonia in one gallon of warm water, and water the plants with it once a week; they will be free from these worms and be beautiful and green. To kill the little bugs that get on the oleander, take a piece of lime the size of a hen's egg,

### TABLE

SHOWING THE DECIMAL VALUE OF THE DIVISIONS OF A FOOT, VIZ., INCHES AND PARTS OF INCHES.

Parts.	Decimal.	Parts.	Decimal.
11½ in. =	.9583	2½ in. =	.2083
11 in. =	.9166	2 in. =	.1566
10½ in. =	.875	1½ in. =	.125
10 in. =	.8333	1 in. =	.0833
9½ in. =	.7916	¾ in. =	.0871
9 in. =	.75	⅔ in. =	.0729
8½ in. =	.7083	⅕ in. =	.0677
8 in. =	.6666	⅙ in. =	.0625
7½ in. =	.625	⅓ in. =	.0572
7 in. =	.5833	¼ in. =	.0520
6½ in. =	.5416	⅛ in. =	.0468
6 in. =	.5	⅞ in. =	.0416
5½ in. =	.4583	⅝ in. =	.0364
5 in. =	.4166	⅜ in. =	.0312
4½ in. =	.375	⅓ in. =	.026
4 in. =	.3333	⅔ in. =	.0208
3½ in. =	.2916	⅕ in. =	.0156
3 in. =	.25	⅙ in. =	.0104

dissolve it in about two quarts of water, and wash the stock and branches of the tree."

### FINISH FOR ROOMS.

White glue, one pound, white zinc, ten pounds, paris white, five pounds, water sufficient. Soak the glue over night in three quarts of water, then add as much water again,

and heat on a water-bath till the glue is dissolved. In another pail put the two powders and pour on hot water, stirring all the time, until the liquid appears like thick milk. Mingle the two liquids together, stir thoroughly, and apply to the wall with a whitewash brush.

THE END.









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